

These recipes come from *Lemongrass & Limes*, a Thai cookbook by Naam Pruitt. It is available for \$26.50, plus shipping of \$7.95 for first book and \$1 for each additional book. Order by calling 800-269-6839 or visit www.cookbookmarketplace.com.

Beef Panang Curry

(panang-nua)

- 1 (14-oz.) can coconut milk
- 1/4 cup panang curry paste
- 1 lb. tender beef, sliced
- 2 tbsp. sugar
- 3 tbsp. fish sauce
- 4 fresh jalapeño peppers, sliced lengthwise
- 10 fresh Kaffir lime leaves, thinly sliced
- 1 sprig basil

Bring the coconut milk to a boil in a saucepan over medium-high heat. Add the curry paste and stir until blended. Stir in the beef and simmer until the beef is cooked through. Add the sugar, fish sauce and jalapeños and mix well. Cook until the jalapeños are tender-crisp. Stir in the lime leaves and remove from heat. Garnish with the basil. Yield: 2 to 4 servings

Note: Kaffir lime leaves are a crucial ingredient. Buy as much as you like: it freezes wonderfully. To thaw, rinse with hot water. This dish is still wonderful without the Kaffir lime leaves, but it won't have the authentic panang flavor.

Spicy Shrimp Soup

(dtom-yum-gung)

- 6 cups shrimp stock (see note below)
- 8 Kaffir lime leaves
- 2 stalks lemongrass, sliced into 2-inch pieces (white end only)
- 1 lb. shrimp with tails on, peeled and deveined (reserve the shells for stock)
- 1 (15-oz.) can whole straw mushrooms

TIP: Asian grocery stores will usually carry the ingredients you can't find in the Asian food section of your favorite supermarket.

- 3 tbsp. roasted chili paste
- 1/4 cup fish sauce
- 1 tbsp. (or more) chopped chili peppers
- 3 tbsp. lime juice
- 1/4 cup chopped cilantro

Bring the stock, lime leaves and lemongrass to a boil in a stockpot over high heat. Add the shrimp, mushrooms, chili paste and fish sauce and stir to combine. Cook for 5 minutes or until the shrimp are pink. Remove from heat. Stir in the chili peppers, lime juice and cilantro. Ladle into bowls and garnish with additional cilantro, if desired. Yield: 2 to 4 servings

Note: This soup is not for the faint-hearted. The Thai people love this soup—the hotter, the better.

To make the shrimp stock combine 7 cups of water and the reserved shrimp shells in a stockpot. Bring to a boil over medium heat. Reduce the heat and simmer for 10 minutes. Drain and discard the shells. You may keep the stock, covered, in the refrigerator for 2 to 3 days.

Grilled Eggplant Salad

(yum-ma-kua-yow)

- 4 long Japanese eggplant
- 3 shallots, thinly sliced
- 3 chili peppers, sliced
- 3 tbsp. chopped cilantro
- 3 tbsp. chopped green onions
- 2 tbsp. lime juice
- 2 tbsp. fish sauce
- 1 tbsp. palm sugar
- leaf lettuce

Grill the eggplant over hot coals or broil 4 inches from the heat source until the flesh is soft and the skin is brown. Let cool. Remove and discard the skin and cut the flesh into chunks. Combine the eggplant, shallots, chili peppers, cilantro and green onions in a large bowl and mix well. Add the lime juice, fish sauce and palm sugar and toss to combine. Serve the eggplant salad on a bed of lettuce. Yield: 2 servings

Note: You may add 1/4 cup cooked ground pork, 1/4 cup cooked shrimp and

1/2 tsp. each of lime juice, fish sauce and palm sugar.

Dad's Burmese Curry

(gaeng-gai-pama)

CURRY PASTE

- 3 large shallots
- 5 garlic cloves
- 6 to 10 dried chili peppers
- 2 tsp. shrimp paste
- 3 tbsp. curry powder

CHICKEN

- 1/4 cup canola oil
- 2 large boneless skinless chicken breasts, cut into 2-inch chunks
- 2 large ripe Roma tomatoes, cut into quarters (optional)
- 1/2 cup water
- 3 tbsp. fish sauce
- 2 tbsp. sugar

For the curry paste, place the shallots, garlic and chili peppers in a food processor and process until smooth. Scrape the mixture into a small bowl. Add the shrimp paste and curry powder and mix well.

For the chicken, heat the oil in a wok over medium-high heat. Add 1/4 cup of the curry paste and cook for 2 minutes, stirring constantly. The unused curry paste can be stored in the freezer for later use. Add the chicken and tomatoes and mix well. Cook until bubbly, stirring often. Add the water, fish sauce and sugar and mix well. Simmer for 10 minutes or until the chicken is cooked through, stirring occasionally. Yield: 2 to 4 servings

Note: This dish can be made with pork as well. Also, be sure you have plenty of ventilation in your kitchen, as the initial mix of hot oil and curry paste can be suffocating. Once you add the other ingredients, the smokiness will subside.

Steamed Pork Dumplings

(ka-nom-jeeb)

- 1 lb. ground pork

2 garlic cloves, finely minced
 1/4 cup chopped cilantro
 2 tbsp. light soy sauce
 1/2 tsp. white pepper
 1/2 tbsp. sugar
 2 tbsp. cornstarch
 1 egg
 1/4 cup water
 1 (60- 80-count) pkg. round
 won ton wrappers

Combine the pork, garlic, cilantro, soy sauce, pepper, sugar, cornstarch, egg and water in a food processor and process until smooth. (If you don't have a food processor, you may combine the ingredients in a bowl by hand.)

Lay 1 won ton wrapper on a smooth flat surface. Cover the remaining wrappers with moist paper towels. Place 1 tbsp. of the pork mixture in the center of the wrapper. Pull the sides of the wrapper toward the center, shaping it into a cup. Pleat the edges by overlapping and pinching the wrapper together. Leave the pork visible in the middle. Repeat the procedure until all of the pork mixture has been used.

Place a single layer of dumplings in a lightly oiled bamboo or metal steamer. Steam for 10 to 12 minutes over medium-high heat, or until the pork mixture is cooked through. Remove and serve with Soy Dipping Sauce (below).

Yield: 40 dumplings

Note: This is one of China's best contributions to Thai cuisine. Serve with Soy Dipping Sauce (below).

Soy Dipping Sauce

1/4 cup soy sauce
 1 tbsp. sugar
 1 tbsp. white wine vinegar
 1 green onion, finely chopped

Combine the soy sauce, sugar, vinegar and green onion in a bowl and mix well. Serve in a condiment bowl with the dumplings. Yield: 1/4 cup

Blueberry Ice Cream Pie

CRUST

1/3 cup (2/3 stick) butter, melted



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For the crust, combine the butter, sugar, salt and graham cracker crumbs in a bowl and mix well. Press the mixture evenly over the bottom and up the side of a 9-inch pie plate. Bake at 375° for 5 minutes or until the edges are light brown. Let cool completely before filling.

For the filling, spread the ice cream into the cooled crust. Freeze until firm. This can be made up to one month in advance and frozen, covered with plastic wrap, until ready to serve.

For the sauce, combine the blueberries, sugar, water, cornstarch and orange juice in a heavy saucepan over medium-high heat. Cook until bubbly, stirring frequently.

Reduce the heat and simmer for 15 minutes. Remove from the heat and let cool. Pour into a jar with a tight-fitting lid and refrigerate for up to 1 week. Remove the pie from the freezer 30 minutes before serving.

To serve, place a slice of pie on a dessert plate and pour 1/4 cup of the blueberry sauce over the top. Yield: 8 servings

For extra copies of these recipes or to e-mail a copy to a friend, visit *SLEMCO Power* magazine online at www.slemco.com.

1/4 cup sugar
 pinch of salt
 1 1/2 cups graham cracker crumbs

FILLING

1 quart vanilla ice cream,
 slightly softened

BLUEBERRY SAUCE

1 (16-oz.) pkg. frozen blueberries
 1/2 cup sugar
 1/2 cup water
 1 1/2 tbsp. cornstarch
 2 tbsp. orange juice

LUCKY NUMBER WINNERS

Six out of ten SLEMCO members called in to claim their \$10 credit after finding their account numbers hidden in the May/June issue of *SLEMCO Power*. Winning \$10 each were **Joyce Iverson** of Youngsville, **Charles Ray Jones** of Washington, **Linda Kleinpeter** of Iota, **Shelton Latiolais** of Evangeline, **William Oliver** of Egan and **Scott Pitre** of Lafayette.



Four others missed out on their credit. They included **Glake Gallet** of Carencro, **Henry Huval** of Breaux Bridge, **Catherine Malveaux** of Maurice and **Dudley New** of St. Martinville.

There are 10 more numbers hidden in this issue of the magazine, too. Look now to see if yours is one of them. If you find your account number, call Mrs. Gayle Babin at SLEMCO at 896-2504 and she will verify if you're a winner.