



RED CURRY WITH SHRIMP (KANG DANG GOONG)

Main Ingredients:

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| ● Shrimp (21/25) | 7-8 pieces unshelled & deveined |
| ● Bamboo Shoots | ½ cup sliced |
| ● Fresh Kaffir Lime Leaf | 2 Whole Leaf |
| ● Fresh Thai Basil | ½ Cup (Whole Leaves) |
| ● Coconut Milk | 1 Cup |
| ● Water | ½ Cup Water |
| ● Fish Sauce (Patis) | 2 Tablespoons |
| ● Vegetable Oil | 1 Tablespoon |
| ● Red Curry Paste | 1 Teaspoon |

Procedure:

- In a saucepan, add vegetable oil and curry paste. Saute on medium heat for about 1 minute or until oil and chili paste combine.
- Add Coconut Milk, Water, Bamboo Shoots, and Kaffir Lime and bring to a boil.
- Add Shrimp and cook until Shrimp is thoroughly cooked.
- Stir in Fish Sauce and Fresh Basil. Turn off heat.
- Serve immediately.

Red Curry Paste:

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|----------------------------|---------------|
| ● Garlic | 1 Clove |
| ● Shallots | 1 Shallot |
| ● Lemon Grass | 1 Stalk |
| ● Galangal (Thai Ginger) | 3 Thin Slices |
| ● Mild Chili Pepper Powder | 1 Teaspoon |

Procedure:

- Combine all ingredients in a food processor and grind until items are evenly mixed. Mixture be in a paste-like form.
- For traditional methods, pound all ingredients in a crucible with mallet until ingredients combine into a smooth paste.

* For faster methods, you may buy pre-made Red Curry Paste at any Asian Food Store. We recommend the Mae-Ploy Brand.