

**Pad Krapao Moo**

(Thai Pork Stir Fry with Basil)

Fresh chilies	
Garlic	6 cloves
Table Salt/Fish sauce	½ - 1 tbsp
Cooking oil	4 tbsp
Minced pork (Broth)	
Oyster Sauce/Mushroom sauce	1 tbsp
Sugar	½ tbsp
Basil leaves	



- Add oil to the heated pan.
- Add garlic and chili. Wait till the garlic turns yellow
- Add the minced pork. Stir fry with oyster sauce or mushroom sauce. Add sugar to balance out the taste. Add Fish sauce to kick up the tastiness.
- Add Basil.
- A small amount of broth can now be added, but this is optional. (Broth gives the stir fry a more “saucy” look)
- Stir until cooked. Serve with rice.

**Pla Pud Kuen Chai**

(Deep-Fried fish with Celery)



Chinese Celery (or regular celery)  
Spring onion  
Onion  
Oyster sauce 2 tbsp  
Sugar 1 tbsp  
Fish sauce  
Garlic  
Fresh chili  
Cooking Oil  
A Whole Sea Bass (or Tilapia/Snapper)

Please note that the amount of ingredients vary according to personal preference

- Mince Garlic and Chili. The amount can vary according to personal preference
- Cut up the fish into bite sizes
- Heat up the pan. Add oil. Deep fry the fish, making sure that there's enough oil to almost cover the fish.
- When done, put the fried fish aside. Pour out the oil.
- Cut up onions, spring onion and celery into thin slices
- Add a small amount of oil (2 tbsp) to the heated pan. This can be the same oil used for deep fry.
- Add garlic and chili. Wait till garlic turns yellowish.
- Add the sliced vegetables and stir fry them with oyster sauce, then add a bit of sugar.
- Add the fried fish to the pan. Continue to stir, making sure that the vegetables don't get too mushy.
- Serve with rice.