



A Taste of Thailand

Basil Chicken (Gai Pad Krapow)

1 Tbs vegetable oil
4 cloves garlic minced
1-5 chilies
1/2 small onion sliced
1/2 lbs ground chicken thigh meat
1 Tbs fish sauce
2 tsp brown sugar
pinch of white pepper
3 sprigs of Thai Holy Basil, stems removed
2 eggs



Heat a small frying pan over medium heat until hot. Add a splash of oil and crack two eggs into the pan and fry until the white part is set, but the yolk is still soft. Transfer the eggs to a plate to keep them from overcooking.

Heat a wok or a cast iron skillet over medium high heat until very hot. Add the oil, garlic and chilies and stir fry until the garlic is very fragrant. Add the onions and continue stir frying until the onions have wilted. Add the ground chicken and fry until the chicken is cooked.

Season with the fish sauce, sugar and white pepper. If your pan was hot enough you should not have any liquid at the bottom of the pan, but if you do, continue cooking until the liquid is gone. Add the basil and toss a couple of times until the leaves are wilted and bright green. Serve the basil chicken with jasmine rice and an egg on top of each plate.

Citation: norecipes.com

Laab Muu (Pork spicy salad)

10 oz (300 grams) boneless pork, with some fat
1/8 cup water
1-2 Tablespoons kaffir lime leaf, julienned (optional)
1 Tablespoon toasted ground rice
3 shallots, peeled, sliced thin or 3 spring onions, sliced crosswise
1 tsp dried Thai red chili powder
2 Tablespoon Thai fish sauce
1-2 limes, juiced
1/2-1 Tablespoon chopped fresh Thai chili peppers (*prik kee noo*), to taste
Mint for garnish and to eat alongside



1. Mince the pork. Do not chop too finely, so that the meat retains some texture.
 2. Add water to a hot pan and add the minced pork. Cook for 3 minutes stirring continuously until dry.
 3. Add the kaffir lime leaf and the toasted rice. Stir well and turn off the heat. Add chopped shallots or spring onions.
 4. Add dried chili powder and fish sauce and stir well.
 5. Add lime juice and fresh Thai chili peppers and stir thoroughly once again.
- Serve on a dish and garnish with mint and/or spring onion.

Citation: <http://www.templeofthai.com>



Thai Coconut Munchkins (Khanom Tom White)

Ingredients for: 12-15 pieces

The Flour (Shell)

100 grams Glutinous Rice Flour
100 ml. Pandan Juice or Water

The Stuffed Caramelized Coconut

100 grams Grated Coconut
100 grams Palm Sugar/Coconut Sugar/Brown Sugar
2 Tbsp. Water
1/2 Tsp. Salt

1. Stir coconut, palm sugar, water, salt together in a saucepan over low heat about 10 minutes until the mixture starts to dry. Set aside to cool.
2. Sift glutinous rice. Then add Pandan juice or Just water and knead well together.
3. Mold stuffed into 1-inch ball. Mold the dough into a ball in 1 inches. Press the dough flat and then wrap tightly.
4. Heat water to boiling. Put Khanom Thom to boil, then dip up and mix with coconut. Ready to serve.

For more Thai Cuisines recipes please visit http://www.ezythaicooking.com/free_recipes.htm Or <http://en.foodtravel.tv/> >>> Videos might be in Thai but the recipes are in English!