

Thai Cooking Class Recipe List: Fall 2008

Special Ingredients

Some of the more specialized ingredients were found at the **Asian Market**: 1417 Emmet St N # B, Charlottesville, VA 22903: (434) 972-9888; right next to Ming Dynasty

Chili Paste in Soy Bean Oil



Mushroom flavored Soy Sauce



Sesame Oil



Fish Sauce



Tom Yum Paste





Thai Soup

Ingredients:

- Cilantro, chopped (split in half)
- Garlic, chopped
- Water (enough to cover vegetables)
- Daikon, cut into large wedges
- Mushroom flavored soy sauce
- Shitake mushroom, sliced
- Eggs, lightly beaten
- Green Onion, chopped
- Soft tofu (optional)



Directions:

- Heat vegetable oil in large soup pot
- Sautee garlic and cilantro (use first half of chopped cilantro) until garlic is a little yellow
- Add water to cover, add daikon, mushroom flavored soy sauce
- Boil until daikon is cooked (translucent in color)
- Add mushrooms and let cook for a few minutes

- Add lightly beaten eggs at the very end
- Finish off with green onions and the rest of the chopped cilantro

Tom Yum Soup

Ingredients:

- Water
- Lemon grass, sliced
- Galangal, chopped
- Thai Chili peppers, sliced
- Chili sauce in soy bean paste
- Tom yum paste
- Fish sauce
- Enoki mushrooms, washed
- Shrimp
- Cilantro, chopped
- Lime juice



Directions:

- Add water, lemon grass, galangal, cook until the water boils
- Add chili, chili paste, tom yum paste, fish sauce to taste
- Add mushrooms
- Add shrimp almost at the very end, let simmer
- Finally add cilantro, and lime juice and let simmer for a few minutes more

Sauteed Shrimp

Ingredients:

- Garlic, chopped
- Cilantro, chopped
- Shrimp with a little sesame oil
- Shrimp paste (optional)
- Fish sauce
- Sugar (brown or white sugar)
- Black pepper to taste
- Ginger, chopped
- Green onion, chopped



Directions:

- Sautee garlic and cilantro until garlic is yellow
- Add shrimp, shrimp paste, fish sauce, sugar, black pepper; cook until almost done
- Finish off by adding chopped ginger, and green onion

Pork Omelet

Ingredients:

- Ground pork
- Eggs
- Black pepper
- Fish sauce or Mushroom flavored soy sauce

Directions:

- Mix everything together until eggs are beaten and everything is incorporated
- Heat oil in a sautee pan until really hot
- Add mixture and cook until pork is cooked through



Bean Sprouts

Ingredients:

- Garlic, chopped
- Ground pork (optional)
- Bean sprouts
- Sugar (brown or white)
- Black pepper
- Fish sauce or Mushroom flavored soy sauce
- Green onion, chopped in 1 inch sections

Directions:

- Heat oil in a sautee pan
- Add garlic
- Add pork (optional)
- Add bean sprouts (be sure not to cook bean sprouts longer than 5 minutes), sugar, black pepper, fish sauce or mushroom flavored soy sauce
- At the very end add green onions

