

The Gathering

*A Thailand Trip Remembered
01/09/10*

Menu

Appetizers:

*Tod Mon (Thai Fish Cakes with Dipping Sauce)
Miang Kum (Thai Spinach Leaf Wrap with Dipping Sauce)
Thai Style Chicken Wings*

Salad:

Crunchy Thai Salad with Cashews

Main Course:

*Pad Si Ew (Stir-Fried Chicken Noodle Dish)
Pad Phak Ruam Mitr (Stir-Fried Vegetables)
Garlic Shrimp Stir Fry
Jasmine Rice*

Dessert:

Lychee Ice Cream Cake

TOD MON THAI FISH CAKES (with Dipping Sauce)

Ingredients:

1 lb. large Shrimp, peeled and deveined, chopped coarsely
1 lb. Whitefish, boneless and skinless
¼ lb. Fresh Green Beans, trimmed
2 tsp. Chopped Garlic
2 Eggs
2 tsp. Thai Red Curry Paste
¼ cup Thai Fish Sauce
4 Tbs. Cornstarch
½ tsp. Sugar
½ tsp. Black Pepper
2 Tbs. Chopped Fresh Coriander (Cilantro)
Flour for coating
3 Cups Peanut Oil; for frying

Combine all ingredients except for the cooking oil. Mix well and form into 3-inch round patties. Coat with flour. Fry each patty, turning once, until golden brown.

Dipping Sauce:

1/8 cup Nam Pla
1/8 cup Brown Sugar
¼ cup water
1/8 cup fresh lime juice
1 Shallot, sliced thinly
1-2 cloves of Garlic, minced
1 Small Chili, sliced thinly

Combine all ingredients until sugar dissolved, set aside to integrate.

MIANG KUM
(Thai Spinach Leaf Wrap with Dipping Sauce)

Ingredients:

2 cups Toasted Coconut
2 cups Diced Red Onion
2 cups Diced Lime
2 cups Peanuts
2 cups Dry Shrimp
About 50 Leaves of Spinach
10 sliced Thai Chilies
1 cup sliced Lemongrass

Dipping Sauce:

2/3 cup Shrimp Paste
1 1/3 cups Coconut Sugar

To Prepare Sauce:

Heat sugar in medium sized pot until melted. It should be the consistency of syrup. Add Shrimp Paste. Be sure to add Shrimp Paste when sugar is boiling, and that to only cook it for a few minutes, or it will burn.

That's all the cooking! Now, here's how to serve it...

Lay Spinach Leaves on round serving platter, with bowl of dipping sauce in middle. Serve individual ingredients in separate serving dishes.

How to eat: Grab a leaf, fill with small portions of each ingredient. Eat. Enjoy.

THAI STYLE CHICKEN WINGS

Ingredients:

1 club-size package of Chicken Wings (12-24)

Sauce:

4 Tbs. Soy Sauce

4 Tbs. Fish Sauce

2 Tbs. Minced Garlic

4 Tbs. Thai Sweet Chili Sauce

4 Tbs. Brown Sugar

1 tsp. Dark Soy Sauce or 3 Tbs. regular Soy Sauce

2 Tbs. Lime Juice

4 Tbs. Oyster Sauce

1-3 tsp. Chili Sauce (to taste), or more for hot wings

Mix all of the sauce ingredients together in a small bowl. Stir until the Brown Sugar dissolves. If wings are whole, cut them in half. Place wings in large bowl and pour sauce over. Stir well to coat.

Allow to marinate at least 10 minutes, or up to 24 hours. Grill or bake at 350 degrees for 20 - 30 minutes, keeping watch not to burn.

CRUNCHY THAI SALAD WITH CASHEWS

Ingredients:

2 small Cucumbers, peeled
1 Carrot, grated (with large grater)
1 cup whole roasted unsalted Cashews
1 large Red Bell Pepper, thinly sliced
2 Scallions, sliced
Generous handfuls of fresh Cilantro and Basil to make "bed"
for salad

Salad Dressing:

2 Tbs. Lime Juice
2 Tbs. Soy Sauce
2 Tbs. Fish Sauce
2 tsp. White Wine Vinegar, or Rice Vinegar
3 Cloves of Garlic, minced
2 Fresh Red Chili, de-seeded and minced or 1 tsp. Chili Sauce
1 tsp. Sugar
Pinch of Pepper

Mix Salad Dressing ingredients in bowl. Add more Sugar if it's too sour for your taste. Slice Cucumber, then cut the slices in half. Place in a salad bowl. Add the grated Carrot, Cashews, Red Pepper and Scallions. Pour the Dressing over and toss well. Place salad on mixed bed of fresh Cilantro and Basil, and serve.

PAD SI EW
(Stir-Fried Chicken Noodle Dish)

Ingredients:

28 oz. Dried Rice Noodles (thick), soaked in water for 40 minutes.

1 lb. Chicken Breast, thinly sliced

6 Tbs. Cooking Oil

6 Cloves Garlic, Minced

6 Cups Chinese Broccoli, chopped

8 Eggs, beaten

Sauce:

6 Tbs. Oyster Sauce

2 tsp. Sweet Soy Sauce

4 Tbs. Light Soy Sauce

2 Tbs. Sugar

2 tsp. pepper

Heat 4 Tbs. cooking oil in wok over medium heat until hot.

Add garlic, followed by Chicken and stir-fry for 2 minutes.

Add the noodles and stir-fry another 2-3 minutes until brown and soft. Add the vegetables and stir-fry to combine. Then add the sauce ingredients and stir-fry to combine.

Move the stir-fry mixture to one side of the wok and add the remaining oil. Add the beaten egg and fry for one minute and then combine with the rest of the noodle mixture. Stir-fry to combine and serve.

*PAD PHAK RUAM MITR
(Thai Stir-Fried Vegetables)*

Ingredients:

*4 Tbs. Vegetable Oil
2 Tbs. Chili Oil
4 Tbs. Garlic, Chopped
4 Cups Broccoli Florets
½ Cup Shallots, Sliced
6 Tbs. Water
4 Cups Carrots, Sliced
4 Cups Bell Pepper, Sliced
2 Cups Snow Peas
2 Lbs. Mushrooms, Sliced
4 Tbs. Soy Sauce
2 Tbs. Lime Juice
1 Tbs. Palm Sugar
4 Cups Spinach Leaves
1 tsp. Thai Pepper Powder*

Heat vegetable oil and chili oil together in wok, add garlic and stir until golden brown. Add broccoli, cauliflower, shallots and water. Saute until tender, about 2 minutes, stir in all other ingredients except spinach and pepper powder. Stir-Fry until just cooked but still crispy. Quickly stir in spinach and remove from heat. Transfer to serving plate and sprinkle with Thai Pepper Powder.

GARLIC SHRIMP STIR-FRY

Ingredients:

1 ½ lb. Large Shrimp, peeled and deveined
4 Tbs. Oyster Sauce
4 Tbs. Soy Sauce
2 Tbs. Fish Sauce
2 Tbs. Brown Sugar
6 Cloves Garlic Minced
2 Tbs. Lime Juice
4 Tbs. Oil for Frying
1 Fresh Red Chili, Minced

Garnish:

Lime or lemon Wedges and handful of Cilantro

Make marinade/sauce by combining in a mixing bowl: Oyster Sauce, Soy Sauce, Fish Sauce, Brown Sugar, Garlic, Lime, and ½ fresh Chili.

Heat some oil in wok. When hot, add shrimp along with marinade. Stir-Fry 2-3 minutes or until shrimp is pink and plump. Do not overcook.

For dinner or lunch entrée: Slide onto serving platter and sprinkle with cilantro plus remaining chili.

For appetizer: Use tongs to pick shrimp out of wok, allowing most of the marinade to drip back in pan. Arrange Shrimp on serving platter, sprinkle with Cilantro and remaining Chili. Add lemon or lime slices on side. Pour sauce from wok into small bowl and serve next to platter.

JASMINE RICE

Ingredients:

3 Cups Jasmine Rice

4 ½ Cups Water

3 Tbs. Butter

Place the rice, water and butter in saucepan with a tight-fitting lid. Bring to a boil. Turn down heat and simmer. Cook, covered, for 20 minutes, or until rice has absorbed all the liquid. Remove from heat and let stand for 5 minutes. Fluff with fork before serving.

LYCHEE ICE CREAM CAKE

Ingredients:

1 quart (or a bit more) Vanilla Ice Cream
4 tsp. Sugar
4 oz. Butter
2 Cups Crushed Cornflakes
2 Cups Drained Lychee

Ice cream should be fairly soft. Leave ice cream in refrigerator for one or two hours. Mix sugar, melted butter and crushed cornflakes in a large bowl. Divide into three portions. Use one portion to line inside of an 8-inch cake pan (or loaf pan). Mix soft ice cream with coarsely chopped lychees. Spread half of the ice cream mixture over crumb mix, followed by the second portion of crumb mix. Top with remaining ice cream, and crumbs. Cover with a piece of baking foil and freeze until firm.