

Panang Curry Paste + Chicken Panang Curry

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Paste:

*3 large dried red Anaheim chiles
1 tsp toasted coriander seeds or 1 tsp
ground coriander
1 tsp toasted cumin seeds or 1 tsp
ground cumin
3" lemongrass, chopped
2" galangal, chopped
5 fresh (or dried) kaffir lime leaves
1 tsp shrimp paste
2 cardamom pods
2 small shallots
2 cloves garlic
1 tbsp salt
1 tsp black peppercorns
1/4 cup cashews, chopped
2 tsp water*

Curry:

*2-3 lbs boneless, skinless chicken
thighs, sliced into bite-sized pieces
1 can (13.5 oz) coconut milk
2 heaping tbsp Panang curry paste
2 tsp coconut oil
1/4 cup cashews, chopped
10 Thai basil leaves
1 tsp fish sauce
optional: Thai chili peppers to taste*

Soak the chiles in water for 30 minutes, then remove the stem and seeds.

Prepare all of your other ingredients, and combine them with the peppers. To make the paste, you could either use a mortar and pestle or something handier, like a food processor. You may need to add a little more water to get the right consistency.

This recipe makes enough for four heaping tablespoons of paste. Store in a tightly-sealed container in the fridge for up to a week.

To make the curry, heat the oil on medium heat in a skillet for a couple minutes, then add the curry paste, stirring together. Sauté for 3-5 minutes, until aromatic. Add 1/3 of the can of coconut milk and sauté, stirring together, for another two minutes.

Add the chicken and another 1/3 of the can of coconut milk, stirring together. Bring to a simmer, then reduce the heat to med/low. Simmer,

uncovered, until the chicken is cooked through. Should take 8-10 minutes. As the chicken is cooking, chop your cashews and set them aside.

Add the chopped cashews, Thai basil leaves, fish sauce, and the remaining 1/3 can coconut milk. This is also a good time to add some crushed Thai chiles if you're looking to spice up the dish. Raise the heat to medium and simmer for another few minutes, until the leaves are soft and slightly darkened.