

COOKING AT REN

September 24, 2012

Shrimp Satay Lettuce Wraps

1 lb medium cooked shrimp
1/4 cup soy sauce
1 1/2 Tbl Chinese black vinegar
3 Tbl sugar
2 Tbl rice vinegar
1/2 tea sriracha
1 Tbl vegetable oil
1 Tbl sesame oil
2 cloves garlic finely chopped
1 1/2 Tbl fresh ginger
6 cups finely shredded nappa cabbage
2 carrots, shredded
2 heads Boston lettuce (core trimmed, leaves separated, rinsed and drained)

Remove shells and tails from the shrimp and set aside.

Separate the whole lettuce leaves, wash, dry thoroughly

In a bowl, combine the soy sauce, vinegar, sugar, rice vinegar and sriracha and set aside.

Heat the vegetable and sesame oils in a large skillet or wok over high heat. Add the garlic and ginger and stir-fry for 1 minute. Add the shrimp and continue cooking just until heated through.

Add the cabbage, carrots and sauce, tossing until well combined and cabbage is slightly wilted. Remove from the heat. Drain off excess liquid, transfer to a bowl

Take a lettuce leaf, place some shrimp mixture in the center and roll up like a sandwich wrap.

Thai Cucumber Salad

1/4 cup fresh lime juice
 1 1/2 tablespoons fish sauce
 1 1/2 tablespoons sugar
 1 1/2 tablespoons minced
 seeded jalapeño chili (about 1
 large)
 2 garlic cloves, minced
 1 1/2 English hothouse
 cucumbers, halved, seeded,
 thinly sliced
 3/4 cup sliced red onion
 3 tablespoons chopped fresh
 mint
 3 tablespoons coarsely chopped
 lightly salted roasted peanuts

Whisk first 5 ingredients in
 medium bowl.

Place cucumbers, onion, and
 mint in large bowl. Add
 dressing and toss to coat.

Season salad to taste with salt
 and pepper. Sprinkle with
 peanuts and serve.

Asparagus with Singaporean Egg Sauce

1 1/2 Tbl canola oil, plus more for
 grilling
 1 Thai chile, thinly sliced
 1 Tbl minced fresh ginger, plus
 about 20 thin matchsticks
 2 garlic cloves, minced
 4 Tbl unsalted butter, cut into
 tablespoons
 1 hard-cooked egg yolk, mashed
 to a paste (Salted Duck Eggs
 Preferred)
 1/4 cup heavy cream
 Salt (Optional if using salted duck
 eggs)
 Freshly ground pepper
 3/4 lb medium asparagus
 1 Chinese sausage link (2 to 3
 ounces), thinly sliced (see Note)
 1 Tbl sauerkraut, squeezed dry
 1 scallion, thinly sliced

In a medium saucepan, heat 1
 tablespoon of the oil. Add the Thai
 chiles, minced ginger and half of
 the garlic and cook over moderate
 heat until softened, about 2
 minutes. Add the butter and swirl
 until melted. Add the egg yolks
 and whisk until blended. Add the
 cream, season with salt and
 pepper and simmer just until
 slightly thickened, about 2
 minutes.

Light a grill or preheat a grill pan;
 oil the grates. Grill the asparagus,
 turning occasionally, until crisp-
 tender, about 5 minutes. (Roast
 asparagus in a 400 degree oven
 until crisp-tender if no grill or grill
 plate is available) Transfer the
 asparagus and cut them into 2-
 inch lengths.

In a large skillet, heat the
 remaining 2 tablespoon of oil.
 Add the Chinese sausage,
 sauerkraut, ginger matchsticks and
 the remaining garlic and cook
 over moderate heat, stirring
 occasionally, until lightly
 browned, about 2 minutes.

Add the asparagus and scallion
 and stir-fry until heated through,
 about 1 minute. Remove from the
 heat and stir in half of the sauce.
 Transfer the asparagus to a platter
 and drizzle with the remaining
 sauce. Serve right away.

Thai Peanut Sauce

1 13.5-ounce can of coconut milk
 2 ounces Thai red curry paste
 3/4 cup unsweetened (natural) creamy peanut butter
 1/2 tablespoon salt
 3/4 cup sugar
 2 tablespoons of apple cider vinegar or white vinegar
 1/2 cup water

Put everything into a medium heavy-bottomed pot and bring to a very gentle boil over medium heat, whisking constantly.

Let the mixture simmer for 3-5 minutes over low heat; be careful not to let the mixture scorch at the bottom of the pot. Take the pot off the heat, let the sauce cool down to room temperature

Thai Sweet Chile Sauce

3 large garlic cloves, peeled
 2 red jalapeno or serrano peppers
 1/2 cup sugar
 3/4 cup water
 1/4 cup white vinegar
 1/2 Tbl salt
 1 Tbl cornstarch
 2 Tbl water

In the blender, puree together all the ingredients except cornstarch and water

Transfer the mixture to a saucepan and bring to a boil over medium high heat. Lower the heat to medium and simmer until the mixture thickens up a bit and garlic pepper bits begin to soften about 3 mins.

Combine the cornstarch and water to make a slurry. Whisk in the cornstarch mixture and continue to simmer one more min.

Let cool completely before storing in a jar

Bok Choy with Vietnamese Vinaigrette

3 Tbl vegetable oil divided
 8 baby bok choy halved
 5 Tbl rice wine vinegar
 1 teaspoons fresh lime juice (to taste)
 1-2 tablespoons chili-garlic sauce
 3/4 teaspoons honey
 1/2 teaspoon minced fresh ginger
 1/2 teaspoon minced garlic
 1/2 tablespoon fresh thai basil, chopped
 1/2 tablespoon fresh mint leaves, chopped
 1/2 tablespoon fresh cilantro leaves, chopped
 1/8 teaspoon black pepper
 3/4 teaspoons toasted sesame seeds
 1/4 teaspoon ground coriander
 kosher salt
 1/2 tablespoon toasted sesame oil
 1/4 cup peanut oil

Whisk all ingredients except oils in a large bowl. Slowly drizzle in oils while whisking. Taste and adjust seasoning with more salt and lime juice if needed. Set aside

Bring a pot of salted water to boil add vegetable oil then bok choy cook until just wilted about 30 seconds. Drain and then cover can be made up to 2 hours ahead and let stand at room temperature.

Heat 2 Tbl oil in skillet over high heat. Add bok choy and toss until heated through about 4 mins season with salt and pepper

Combine the bok choy in a large bowl, Pour in the Thai vinaigrette to taste and toss to mix. Adjust, adding more if desired.

Panaeng Curry with Beef

3 lbs beef, cut into 1.5-inch cubes
 1 13.5-ounce can of coconut milk
 2 oz Panaeng curry paste (More if you want more heat)
 3 tablespoons of natural, creamy, unsweetened peanut butter
 3-4 fresh kaffir lime leaves, cut into very thin strips
 1-2 jalapeños, cut on a diagonal lengthwise
 Fish sauce
 Palm sugar

In a saucepan, set over medium-high heat, heat up the coconut "head" (the thick part that rises to the top of the can) along with the curry paste, stirring constantly.

When the mixture starts bubbling up around the edges and the coconut cream starts to separate, stop stirring and let it boil gently.

Turn the heat up a little and add the beef.

Stir to make sure the beef is all coated with the curry sauce. Add half of the coconut "tail" (the remaining thin, watery part) and just enough water to cover the beef.

Add about 1 oz of fish sauce and 1 tablespoon of chopped palm sugar to the pot and bring the whole thing to a boil.

Immediately turn the heat down and let the curry simmer gently, covered, for 45-60 minutes. Check on it occasionally to make sure there's no scorching on the bottom of the pot and that the beef is fully submerged in liquid (you may need to replenish the liquid with more water; bring the pot back to a boil and turn down the heat again to resume a gentle simmer).

After 45 minutes, check to see if the beef is tender enough. If

not, simmer a bit more. If so, give it a stir, remove the lid, and let the braising liquid reduce down to desired consistency.

Once that is achieved, stir in the peanut butter, half of the julienned kaffir lime leaves, and the red peppers. Correct the seasoning with more fish sauce and palm sugar as necessary; take the pot off the heat.

Serve the curry, sprinkled with the remaining kaffir lime leaf strips, with steamed jasmine rice.

Jasmine Rice

3 cups water
1 tea salt
1 tea lime zest
2 cups jasmine rice

In a saucepan, combine the water, and salt. Add the rice and bring to a boil. Cover and simmer over low heat for 12 mins. Keeping the pan covered, turn off the heat and let the rice stand for 5 mins.

Uncover and fluff the rice and the lime zest and serve

Lime Thai Iced Tea

4 cups room temperature water
4 cups very cold water
1/2 cup Thai Tea
1 1/2 cups sugar (more or less depending on your taste)
3/4 cup freshly-squeezed lime juice
Ice

Put 4 cups of room temperature water in a pot and bring it to a boil. Turn off the heat.

Add the tea and let it steep for 15-20 minutes.

After 15-20 minutes have passed, add the sugar to the tea and stir until it's completely dissolved.

Add the cold water to the mixture to bring the hot tea to room temperature.

Strain the sweetened tea into a large pitcher.

Stir in the lime juice.

Serve over ice.

Baked Rice Pudding Thai-Style

- 1 cups black sticky rice
- 2 Tbl light brown sugar
- 2 cups coconut milk
- 1 cups water
- 3 eggs
- 2 Tbl granulated sugar

Combine the black rice and brown sugar in a pan. Pour in half the coconut milk and water.

Bring to the boil, reduce the heat to low and simmer, stirring for 15-20 mins, or until the rice has absorbed most of the liquid. Heat oven to 300

Spoon mixture into a single large ovenproof dish. Beat the eggs with the remaining coconut milk and sugar in a bowl.

Strain the egg mixture into a container and pour over the rice.

Place the dish in a roasting pan. Carefully pour in enough hot water to come halfway up the sides of the dish

Cover with foil and bake about 35-60 mins until the custard has set