

# DINING WITH CHEF WRIGHT

April 20, 2014

## Stir-Fried Prawns with Tamarind

1 dried red chilies  
2 Tbl vegetable oil  
2 Tbl chopped onion  
2 Tbl palm sugar  
2 Tbl chicken stock or water  
1 Tbl Thai fish sauce  
3 oz Tamarind juice (mix of tamarind paste and water)  
1 lb raw prawns peeled  
2 Tbl fried chopped garlic  
2 Tbl fried sliced shallots  
1 spring onions  
1 head Boston Lettuce (core and trimmed, leaves separated, rinsed and drained)

Heat a wok or large frying pan, add the dried chilies and dry-fry them by pressing them against the pan. Don't let them burn in the pan take out and cool slightly.

Add the oil to the wok or pan and reheat. Add the chopped onion and cool over medium heat, stirring occasionally, for 2-3 mins until softened and golden brown

Add the sugar, stock, fish sauce, dry red chilies and the tamarind juice, stirring constantly until the sugar has dissolved. Bring to the boil and lower the heat.

Add the prawns, garlic and shallots toss over the heat for 3-4 mins until the prawns are cooked. Garnish with chopped spring onions

### Fried Garlic

4-5 cloves garlic  
2 tablespoons cooking oil

Press the garlic with garlic press into a small, microwavable bowl. The bowl should be large enough to prevent overspilling. Add 2 tablespoons of oil or just enough to cover the garlic. Microwave for 30 seconds -- depending on your microwave, it may take between 30 seconds and 2 minutes. The goal is to have the golden color. Fried garlic keeps for a week.

### Fried Shallots

2 shallots  
2 tablespoons cooking oil

Peel and thinly slice shallots. Put the sliced shallots in a small microwavable bowl. Add enough vegetable oil to almost cover the shallots.

Place the bowl in the microwave. It takes 2 ½ minutes on my microwave.

Check the shallots after 1 minute. Then check again every 30 seconds. It is better to take out the shallot when it is slightly brown because it will continue to cook in hot oil.

When the shallots are golden brown, drain the oil and let them cool. Keep the shallots crispy by store in an air tight container.

## Spicy Summer Spring Rolls

3 oz rice stick noodles  
 2 Tbl fresh lime juice  
 1 1/2 teaspoons sugar  
 2 3/4 cups coarsely grated carrots  
 3 Tbl finely chopped serrano or jalapeño chiles  
 12 (8 inch) rice paper rounds  
 4 cups thinly sliced napa cabbage coarsely chopped  
 1 cup fresh mint leaves  
 1 cup basil leaves

Put noodles in a heat-proof bowl and cover with boiling-hot water. Soak noodles for 10 minutes then drain and pat dry. Toss noodles with 1 tablespoon lime juice. Cut noodles with kitchen shears or knife in 5 or 6 places.

Stir together sugar and remaining 1 tablespoons of lime juice in another bowl until sugar is dissolved, then toss with carrots and chiles.

Gently immerse 1 rice-paper round in a large bowl of hot tap water and let stand until soft and pliable, 15 to 20 seconds. Lift out, letting excess water drip off, then lay round on a work surface, smoothing it out. If round is still very wet, gently blot top with kitchen towel.

Arrange about 1/4 cup cabbage across center of round, leaving about 1 1/2 inches uncovered on both sides. Top cabbage evenly with 3 tablespoons carrot mixture. Cover mound of vegetables with a layer each of mint and basil leaves. Top evenly with about 2 tablespoons noodles.

Fold edge of wrapper nearest you over filling, tucking in

filling as tightly as possible, until it touches other side of wrapper, then fold in sides and continue to tightly roll until sealed.

Put roll on a rimmed baking sheet lined with a damp towel and cover with another damp towel. Continue to make more rolls in same manner, storing them on baking sheet without touching.

## Thai Peanut Sauce

1 13.5 oz can of coconut milk  
 2 oz Thai red curry paste  
 3/4 cup unsweetened peanut butter  
 1/2 Tbl salt  
 3/4 cup sugar  
 2 Tbl 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 first six ingredients.

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 and 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

## Panang Curry with Chicken

3 lbs chicken, cut into 1.5-inch cubes  
 1 13.5-ounce can of coconut milk  
 2 oz to 4 oz Panang curry paste (More if you want more heat)  
 3 tablespoons of natural, creamy, unsweetened peanut butter  
 2-4 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 chicken.

Stir to make sure the meat 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 chicken.

Add about 1/4 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 10-20 minutes. Check on it occasionally to make sure there's no scorching on the bottom of the pot and that the chicken is fully submerged in liquid.

After 20 minutes, check to see if the chicken is fully cooked. 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  
 1/2 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 add the lime zest and serve

## Chicken Fried Rice

5 - 6 cups cooked rice  
 1 - 1 1/2 boneless  
 chicken breast cut into  
 very small pieces  
 4 cloves garlic, minced  
 1 shallot, finely chopped  
 5 kaffir lime leaves,  
 snipped into thin strips  
 with scissors  
 3-4 Tbl chicken stock for  
 stir-frying  
 1 egg  
 3-4 spring (green) onions,  
 sliced  
 generous handful of  
 fresh basil  
 3 -4 Tbl oil for stir-frying

### STIR-FRY SAUCE:

4 Tbl chicken stock  
 3 Tbl fish sauce  
 1 Tbl soy sauce  
 1/2 tsp. sugar  
 1/4 tsp. pepper  
 1 tsp. or more Thai chili  
 sauce

Place cold rice in a large mixing bowl. Drizzle over 1/2 - 1 Tbsp. oil and work it through with your fingers, breaking apart any clumps to get individual grains. Set aside.

Mix all Stir-fry Sauce ingredients together in a cup and set aside. Place 2 Tbl oil in a wok or large frying pan over medium-high heat. Add the garlic and shallot and stir-fry 30 seconds.

Add the chicken and lime leaf strips and stir-fry 3-4 minutes, or until chicken is cooked. When the wok or pan becomes dry, add a little of the extra chicken stock, 1-2 Tbsp. at a time, to keep ingredients frying nicely. Push ingredients to the side of the wok/pan, and drizzle a little oil into the center.

Crack the egg into this space and quickly stir-fry to scramble it (should only take a few seconds). When the egg is cooked, combine it with the other ingredients.

Now add the rice and pour over the stir-fry sauce. Stir-fry the rice together with the other ingredients at medium-high heat. Continue stir-frying in this way until the rice is hot and of a consistent color (5-7 minutes).

Remove from heat. Add the spring onion and toss. Taste for seasoning adding more fish sauce or lime. Take the basil leaves and place them in a pile on top of one another. Roll them up together and slice into thin strips. Sprinkle some over each portion of fried rice.

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