

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.

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

Panaeng Curry with Beef

3 lbs beef, cut into 1.5-inch cubes
 1 13.5-ounce can of coconut milk
 2 oz to 4 oz Panaeng curry paste (depending on heat level)
 3 tablespoons of natural, creamy, unsweetened peanut butter
 6-7 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 1/4 cup of fish sauce and 2 1/2 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.

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