

# **[Thai Eggplant] Curry**

## **Ingredients:**

*15 small round Thai eggplant  
4 summer squash  
1 can coconut milk - 14 oz*

*1 1/2 cups soy milk  
1/2 cup cilantro leaves  
juice of two small limes [about 1/2 cup]  
1 cup shelled, roasted, skinless peanuts*

*1/2 cup white miso  
2-3 fresh Thai chile peppers, sliced*

## **Paste:**

*1 jalapeno, chopped fine  
1/2 banana pepper, chopped fine  
big pinch kosher salt  
2 cloves garlic chopped fine  
2 tablespoons finely chopped galanga*

*1 tablespoon spicy brown mustard  
1 teaspoon onion powder  
1 teaspoon yellow mustard powder  
1 teaspoon thai chili sauce [or use Tabasco]  
1 tablespoon coriander seeds  
1 tablespoon fennel seeds*

*1 kaffir lime leaf  
1 tablespoon cinammon  
1 teaspoon garam masala  
1/2 teaspoon red chili powder  
a couple big grinds of black pepper  
[1/2 teaspoon]*

Cut the tops off all the eggplants and cut them into quarters. Salt them moderately to help draw out the bitter flavor. Cut summer squash into bite-sized pieces of your choosing. With a mortar and pestle, grind the ingredients for the paste. Start with the garlic, salt, galanga, kaffir leaves, and peppers, and add the rest of the ingredients one at a time. Grind well before adding the next ingredient. Taste a very small amount and adjust seasonings to your taste. Remember it should be very hot as it will be diluted in the final dish.

Pour coconut and soy milk into a large saucepan. Heat through and add paste. Stir until paste is dissolved/dispersed into the milks. Add lime juice, cilantro, and peanuts then add eggplant and squash and stir well. Bring to a boil then reduce to a simmer. Cover.

Simmer for 25 minutes. Check on vegetables. They may need more time, depending on how tender your eggplant is. Taste the broth and add more Thai chili sauce/Tabasco and black pepper if you prefer. Wait thirty seconds after tasting to make that determination, however, as the spice in this dish is of the "way-homer" variety. As in it won't be until on the way home you'll start to feel the burning.

Stir in the miso, but don't allow the mix to boil after you have done so.

Simmer longer until veggies are the desired tenderness and enjoy over white rice. Serve with a bitter beer like an India Pale Ale or a sweet drink like a mango lassi or Thai iced tea/coffee. Have hot sauce, black pepper, peanuts, chili sauce and salt on the table when you serve this dish. That will allow your guests to adjust the flavor to their liking.