

Thai Vegetable Curry

Ingredients:

2 tablespoons vegetable oil

2 tablespoons red curry paste

3 cups coconut milk

3 cups vegetable stock

1 cup string beans cut into 2 inch pieces

3-4 carrots, cut into slivers [matchstick size]

1/2 cup baby corn

1/2 cup cauliflower

4-5 kaffir lime leaves, chopped

3 tablespoons thin soy sauce

1/4 cup chopped fresh Thai chiles

2 teaspoons palm sugar

1 teaspoon fish sauce [or a bit more, to taste]

6 Thai eggplant, quartered

Fresh Thai basil leaves to garnish

This Thai curry dish uses unique Thai eggplants, which are golfball-sized and soak up the flavor of the dish. We use red curry for this recipe but you can adjust to suit your taste, and the choice of vegetables to use depends on whatever you like or what's in season.

Directions:

In a large-ish [about 2 quart] pot, heat oil, then stir in the curry paste and fry until fragrant. Add coconut milk, and stir until well-mixed. Add the vegetable stock then add all vegetables [including lime leaves]. Season with soy sauce, palm sugar and fish sauce. Cook until the vegetables are tender. Ladle into a bowl, garnish with fresh basil leaves, and serve with fresh steamed jasmine rice. Enjoy!