

THAI GREEN CURRY SHRIMP

Serves 4 for main course. This is Cynthia's favorite of all Thai dishes. We prefer more vegetables, and less meat. Most restaurants have about twice as much meat in their entrees. The spice level here is medium, say about 7 on a scale of 1 to 10. Use less Green Curry Paste, and less fresh serrano chilies to lower the spice level.

1. BRINE SHRIMP - must do this when using frozen shrimp, see recipe on next page. Start some rice cooking so that it will be ready to serve with this dish.	<i>1 pound of frozen shrimp (CostCo Jumbo)</i>
2. COCONUT MILK: Shake the can of coconut milk quite well before opening. Heat coconut milk on low for 5 minutes.	<i>1 can regular Taste of Thai coconut milk (14 oz.)</i>
3. GREEN CURRY: Add the Green Curry Paste. Poach on low heat for about 5 minutes.	<i>2 tablespoons Green Curry Paste (Thai Kitchen)</i>
4. COOK TOMATOES: Add tomatoes. Simmer for about 5 minutes.	<i>1 pound large tomatoes, quartered twice</i>
5. VEGETABLES: Halve the Thai eggplants. They will have lots of seeds, which is expected. Prepare green beans by removing each end, and de-stringing (if necessary). Optional: add <u>any</u> assorted vegetables you may have on hand. If Thai eggplant is not available, you can substitute 1/2 pound Japanese eggplant, sliced.	<i>1/2 pound Thai eggplant, halved (or regular eggplant, peeled and cut into 1 inch cubes) 1/4 pound green beans optional: 1/2 onion, sliced 1/2 bell pepper, sliced (prefer red pepper)</i>
6. SEASONINGS: Cut the Serrano chilies in half lengthwise, and remove the seeds. Be sure to use rubber gloves! Then half the chilies again. Wash and dry the coriander leaves. Add these ingredients to the green curry, and let simmer over medium heat for 10 minutes.	<i>1/2 cup fresh coriander leaves (cilantro) - but much better flavor with Thai basil - can use BOTH 1/2 teaspoon ground ginger 1/4 teaspoon ground coriander 1/4 teaspoon ground cumin 2 tablespoons fish sauce 1 tablespoon sugar 2 green Serrano chilies (optional - NOT for Cynthia)</i>
7. BRING TO BOIL: Add the shrimp to the dish. Turn heat to high. Cook for 5 minutes.	<i>Brined raw shrimp</i>
8. SERVING: Put a mound of rice on one half of a warm serving plate. Ladle green curry next to the rice, with lots of sauce.	<i>Cooked rice</i>

NOTES:

- 02-2017 added dry spices to Step 6, based on Kenji's recipe for green curry chicken
- 07-2010 use one can of regular coconut milk (eliminate funky "off" flavor imparted from "lite" coconut milk)
- If using homemade curry paste, use 7 tablespoons Green Curry Paste.

Long name: Thai green curry shrimp

Source: A World of Curries, by Dave DeWitt and Arthur Pais
Modified recipe for green curry chicken

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Served: Numerous dinners starting in 2013

If shrimp is frozen, you really must brine the shrimp. This makes them especially plump and juicy.

Ingredients

-) 1/2 cup kosher salt (or 1/4 cup table salt)
-) 2 tablespoons sugar
-) 1 pound large unpeeled shrimp (21 to 25 per pound)

Instructions

Pour 1 quart very cold water in large bowl. Add salt and sugar and stir until almost dissolved. Add shrimp and let stand for 30 minutes. Drain shrimp and rinse thoroughly. Open shells with manicure scissors and devein if desired