

Favorite Thai Recipes

Thai Chicken Satay Skewers (Satay Gai)

Serves 4–6 | Prep. time 20–30 minutes | Cooking time 15 minutes

Ingredients

- 1 pound boneless chicken breasts or thighs, Cut into thin strips
- 24 (8-inch) bamboo skewers

Marinade

- 1 teaspoon coriander seeds
- 1 teaspoon cumin seeds
- 1 teaspoon white peppercorns
- 1 cup coconut milk
- 1 teaspoon galangal, finely diced
- 1 teaspoon lemongrass, finely chopped
- 2 teaspoons palm sugar or light brown sugar
- 2 teaspoons ground turmeric
- 2 teaspoons fish sauce

Directions

1. In a saucepan or skillet over low heat, toast the coriander and cumin seeds for 1 minute until fragrant.
2. Remove from heat and set aside.
3. Crush the galangal, lemongrass, coriander, cumin seeds and white peppercorns using a mortar and pestle to make a fine paste. You can also use a small food processor.
4. In a mixing bowl, whisk the coconut milk, sugar, turmeric, and fish sauce. Add the paste and mix well until the sugar dissolves.
5. Place the chicken strips in a Ziploc bag; add the marinade mixture and shake well. Refrigerate for 30 minutes to 12 hours to marinate.
6. Soak the skewers in cold water for 30 minutes before using.
7. Heat a charcoal grill to 400°F.
8. Thread the marinated chicken onto the skewers. Reserve any leftover marinade.
9. Grill the skewered chicken for 3–5 minutes per side until well-cooked and opaque.
10. On the stovetop, add remaining marinade to a small pan and bring to boil over medium-high heat. Reduce heat and let simmer for 5 minutes.
11. Serve with the marinade or with a dipping sauce of your choice.

Fresh Summer Rolls with Tamarind Sauce

Serves 40-60 (as snack or side dish) | Prep. time 40 minutes |
Cooking time 2-5 minutes

Ingredients

- 1 package rice wrappers small, round

Filling

- 2 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 1 tablespoon fish sauce
- 1 teaspoon brown, palm sugar or muscovado
- 1 cup thin vermicelli rice noodles, cooked and rinsed in cold water, drained
- ½ cup cooked shrimp, finely chopped
- ½ cup fried tofu, julienned
- ½ cup roasted chicken, shredded
- 1 cup lettuce, julienned
- ½ cup cucumber, julienned
- ½ cup fresh Thai basil, roughly chopped
- ½ cup fresh coriander, roughly chopped
- ¼ cup carrot, shredded or julienned
- 3-4 spring onions, finely chopped

Tamarind dipping sauce

- ½ cup water
- ½ teaspoon tamarind paste
- 2 teaspoons sugar
- 1 tablespoon soy sauce
- 1 tablespoon fish sauce
- 1 teaspoon arrowroot or cornstarch powder, dissolved in 3 tablespoons water
- 1 clove garlic, minced
- 1 green or red chili, finely sliced

Directions

1. First, prepare the dipping sauce. Combine all the ingredients together in a saucepan. Bring to a near-boil and reduce heat. Continue cooking, stirring constantly, until the sauce thickens. Adjust the taste as needed. Remove from the heat and set it aside.
2. Set aside rice wrapper.
3. In a small bowl, whisk together the soy sauce, vinegar, fish sauce, and sugar. Set this mixture aside as well.
4. In a large bowl, combine all the filling ingredients. Pour in the soy sauce mixture and toss to coat.
5. Take a rice wrapper and submerge it in hot water (it should be tolerable to the touch). The wrapper should be of the right softness in 30 seconds.
6. Place the wrapper on a clean, flat surface and another wrapper from the package into the hot water.
7. Place a heaping tablespoon of filling about half an inch from the bottom of the wrapper. Spread out the filling to form a small rectangular shape.
8. Fold the bottom flap of the wrapper over the filling and tuck in the sides. Keep the roll tight as you roll from the bottom upwards. Moisten the top flap with a little water to seal.
9. Arrange the rolls, sealed side down, on a platter. You may slice the rolls diagonally in half to reveal the colorful filling.
10. Serve with prepared tamarind sauce.

Traditional Pork Larb Salad

Serves 4 | Prep. time 15 minutes | Cooking/grilling time 15-20 minutes

Ingredients

Sticky rice powder

- 4 tablespoons uncooked sticky rice

Pork

- 1 pound pork
- 1 ½ tablespoons toasted sticky rice powder
- 1 pinch sugar
- ½ tablespoon Thai red pepper chili flakes such as prik bon, to taste
- 1-2 tablespoons fish sauce
- Juice of 1 lime, more if needed
- 2 shallots, sliced thin
- 4 green onions, sliced thin
- 20 mint leaves, minced

For serving

- Baby salad greens of choice
- Fresh mint for garnish
- 4-6 kaffir lime leaves, sliced very thin for garnish

Directions

1. Make the sticky rice powder, heat a frying pan or wok over low heat without any oil. Toss in the sticky rice and toast until it turns golden, stirring continuously, about 10-12 minutes. Let cool.
2. Add toasted sticky rice to a small food processor and pulse until you get a coarse powder. You can also use a mortar and pestle for this step and pound the rice until you get a coarse powder. Add to an airtight container until using. It can be stored at room temperature.
3. Heat a large non-stick skillet or wok over medium-high heat. Add pork and brown the meat until cooked through and is no longer pink, taking care of loosening lumps as the pork cooks, about 2-3 minutes. Drain excess fat, if needed.
4. Add the toasted sticky rice powder, a pinch of sugar, and red chili pepper flakes. Stir to combine.
5. Add the fish sauce and lime juice, and continue to stir-fry for about 4 minutes, until the cooking liquids are absorbed.
6. Add shallots, mint, and green onions. Continue stir-frying for about 1 more minute, or until well combined.
7. Taste and adjust seasoning if needed with fish sauce, lime juice, or chili flakes.
8. Serve over a bed of fresh greens, if desired. Garnish with kaffir leaves and mint leaves.

Quick Thai Chicken Fried Rice

Serves 4-6 | Prep. time 5 minutes | Cooking time 15-20 minutes

Ingredients

- 4 cups precooked cold jasmine rice
- 3-4 tablespoons peanut oil or vegetable oil
- 4 cloves garlic, minced
- 1 ½ cups boneless skinless chicken breast fillets (lean pork or beef may be used), thinly sliced
- 2 eggs, beaten and seasoned with salt and pepper
- ¾ cup snow peas, trimmed
- ½ cup carrot, julienned
- 4 green onions, sliced thin
- 1 tomato, chopped
- 2 teaspoons palm sugar or table sugar
- 3 tablespoons Thai fish sauce
- 1 tablespoon oyster sauce
- 1-3 teaspoons chili sauce, or according to taste

For garnish

- ½ cup cilantro, chopped
- 1 cucumber, sliced
- 2 limes, cut into wedges

Directions

1. Break up the cold rice with a wooden spoon or your hands (this is better) to separate the grains. Use plastic gloves or wet your hands so the rice does not stick. Set it aside.
2. Heat a large wok or large nonstick skillet over medium-high heat.
3. Add the oil and swirl, then add the garlic and stir-fry for about 30 seconds.
4. Add chicken slices and stir-fry until done.
5. Move to the side of the wok and add more oil, if needed. Allow the oil to heat up again for about 15 seconds.
6. Pour in the beaten egg and scramble.
7. Add the snow peas and carrots, and stir-fry for about 45 seconds.
8. Add the rice, constantly scooping from the bottom up to ensure even frying. You should smell the rice getting toasted.
9. Add the spring onions, tomato, sugar, and sauces. Continue stir-frying to coat the rice with flavor.
10. Serve garnished with the cilantro, cucumbers, and lime wedges, with fish and chili sauces on the side.

Shrimp Pad Thai

Serves 4 | Prep. time 8–10 minutes | Cooking time 10–15 minutes

Ingredients

- 12 medium raw shrimp, peeled and deveined, tails left on
- 2 tablespoons shallot, minced
- 1 tablespoon garlic, minced
- ¼ pound dried thin flat rice noodles
- ¼ cup fish sauce
- 3 tablespoons palm sugar
- 2 tablespoons tamarind paste
- 3 tablespoons vegetable oil (divided)
- 2 eggs
- 2 cups bean sprouts
- ½ cup pressed tofu, sliced
- 3 scallions, green parts only, chopped
- ¼ cup roasted peanuts
- Lime wedges, to serve

Directions

1. Boil the water over medium-high heat in a large stockpot.
2. Remove from heat. Add the noodles, stir and let sit for 5 minutes.
3. Rinse the noodles and drain.
4. In a mixing bowl, combine the fish sauce, palm sugar and tamarind paste.
5. Heat 1 tablespoon of the oil over medium heat in a deep saucepan or wok.
6. Add the shrimp and stir-cook for 2–3 minutes just until pink.
7. Remove the shrimp and set aside.
8. Heat the remaining oil and add the shallot and garlic. Stir-cook for 30 seconds to 1 minute until fragrant and slightly golden.
9. Add the noodles and sauce mixture; stir well and cook for 1 minute.
10. Crack the eggs into the middle of the noodles and stir-cook for 30 seconds until scrambled.
11. Add the shrimp, bean sprouts, tofu, scallions and peanuts; toss to combine.
12. Serve with the lime wedges.

Massaman Beef Curry

Serves 8 | Prep. time 5 minutes plus 40 minutes preparation of homemade massaman curry paste |
Cooking time 35-40 minutes

Ingredients

Massaman Curry Paste

- 3 shallots, whole and unpeeled
- 1 head garlic, whole and unpeeled
- 4-6 dried whole chilies
- 1 stalk lemongrass (only lower half with stem and root) thinly sliced
- ½ inch piece galangal, julienned (or ginger)
- 4 pods cardamom
- 2 1-inch pieces cinnamon stick
- 5 cloves
- 1 tablespoon coriander
- ⅓ tablespoon cumin
- ⅓ tablespoon peppercorns
- 1 tablespoon salt
- 1 mace
- 1 nutmeg
- 1 teaspoon shrimp paste

For curry

- 1 ¼ pounds round or topside steak
- Salt and pepper
- 2-3 tablespoons vegetable oil, divided
- 2 cloves garlic, crushed
- 2 ½ to 4 tablespoons massaman curry paste (homemade or store-bought), according to taste
- 1 (14-ounce) can coconut milk or cream
- 1 cup beef stock
- 2 teaspoons palm sugar (or coconut or muscovado sugar)
- 2 large potatoes, peeled and cut into bite-sized pieces
- 1 large carrot, cut into chunks
- 2 teaspoons fish sauce, or to taste
- Small handful of fresh basil leaves.
- ½ cup peanuts, roasted
- Basil leaves (for garnish)

Directions

For paste*

1. Roast the shallots and garlic over direct heat or low flame until the skin is charred and the inside is soft (about 5-10 minutes). Let them cool and then remove the skin. Set aside (You will need these at the last step in making the paste).
2. Remove the stems and seeds from chilies. Chop roughly.
3. In a wok or skillet, toast the chilies and lemongrass by stirring over medium heat until slightly browned, about 2 minutes, until they are fragrant. Remove them from the skillet or wok.
4. Put the remaining paste ingredients, EXCEPT the shrimp paste, in the wok and toast them for a few seconds.
5. Place the chilies in a mortar and pestle and add the salt. Pound until the chilies are roughly broken.
6. Add the lemongrass and pound. Add the rest of the spices and continue pounding until a coarse paste results. This will take about 30 minutes. A food processor or blender may be used, but pounding is said to release more flavor from the ingredients.
7. Add the roasted shallots and ginger and pound to a smooth paste.
8. Lastly, add the shrimp paste and pound until well blended. The result should be a dark red, fragrant paste.
9. Transfer to a jar and refrigerate. Will keep, refrigerated, for 1 month.

For curry

1. Preheat oven to 350°F.
2. Slice the steaks across the grain to make ½-inch wide strips (this kind of cut will help reduce cooking time). Season with salt and pepper. Drizzle with 1 tablespoon of oil, and mix well.

3. Heat a wok over medium-high heat. Add 1-2 tablespoons of oil, and working in batches, sear and stir-fry the beef in the hot oil. Use a slotted spoon to drain the oil back into the wok while transferring the beef to an oven-proof casserole dish or Dutch oven.
4. Sauté the garlic until fragrant (about 30 seconds). Reduce heat.
5. Add curry paste and continue sautéing for 2 more minutes.
6. Add the coconut milk, beef stock, and sugar. Stir, and bring it to a boil.
7. Add the potatoes, carrot, fish sauce, and the small handful of basil leaves. Simmer for about a minute.
8. Transfer this mixture to the casserole dish or Dutch oven where the beef is, and mix well.
9. Cover and place it in the oven.
10. Bake for 30 minutes. The beef and potatoes should be tender.
11. Sprinkle with roasted peanuts and garnish with basil leaves. Serve with rice.

Banana Fritters

Serves 2-4 | Prep. time 5 minutes | Cooking time 5-10 minutes

Ingredients

- 4 ripe bananas (plantain bananas are also good), peeled and sliced lengthwise

For batter

- 1 cup plus 2 tablespoons rice flour
- 1 ½ teaspoon baking soda
- ½ cup sugar
- 1 teaspoon salt
- ¾ cup water
- ½ cup grated coconut
- Oil for deep frying

For garnish/topping

- 2 tablespoons toasted sesame seeds, for garnish
- Coconut (or flavor of choice) ice cream, optional

Directions

1. In a bowl, sift the rice flour, baking soda, sugar, and salt together.
2. Add the water gradually while whisking, until there are no more lumps.
3. Stir in the grated coconut and mix to distribute evenly.
4. Heat the oil to 350°F in a deep pan, wok, or fryer.
5. Coat the banana slices with batter and fry, flipping over a few times, until golden brown.
6. Drain on paper towels, and sprinkle with toasted sesame seeds.
7. Serve with scoops of coconut ice cream (optional).

****These recipes and more are found in Sarah Spencer's *A Taste of Thailand: Thai Cooking Made Easy with Authentic Thai Recipes*. To get your copy, click on the cover below or click [here](#).**

