

GAENG PED NEUA RED BEEF CURRY

Ingredients

- 1 pint "thick" coconut milk
- 2 to 3 Tbs red curry paste
- 2 lb round steak, sliced into thin strips 2" long by 1/2" wide
- 1 pint "thin" coconut milk
- 2 young citrus leaves
- 1 tsp salt
- 2 Tbs fish sauce (Nam Pla)
- 2 red Serrano chilies
- 1 tsp dried sweet basil
- 1 tbs coriander (cilantro) leaves, chopped for garnish

Instructions

In a wok, simmer the "thick" coconut milk over low heat, stirring until it thickens and oil appears around the edges. Increase heat, add the red curry paste and fry for 5 minutes. There will be a noticeable color and odor change as this mixture becomes properly cooked. Add the beef, "thin" coconut milk and the remaining ingredients except the cilantro leaves. Quickly bring to the boil, reduce heat and simmer until meat is tender. Pour into a serving dish, garnish and serve.

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