



Thai Red Chicken Curry

Serves 16

- ½ cup peanut oil
- 3 onions chopped
- ½ cup chopped garlic
- 3 tbsp. Grated ginger
- 8 lbs. boneless thigh and/or breast meat sliced into 1-2 inch cubes
- 8 cups coconut milk
- ½ cup red chili paste
- 2 cups Thai or Vietnamese fish sauce
- 1 cup sugar
- 4 cups bamboo shoots
- 2 cups Japanese or Thai Eggplant sliced into 1-inch long pieces
- 1 cup sweet basil leaves chopped
- 20 Kaffir lime leaves

Sauté the onions, garlic and ginger over medium high heat for 5 minutes. Add chicken, stir in the chili paste, add ½ the coconut milk. Bring to a boil for 5 minutes. Add, fish sauce, sugar, bamboo shoots, eggplant and bring to a boil. For another 10 minutes. Add remaining coconut milk, lime leaves and basil. Remove from heat and serve with Jasmine rice.