

## SHOPPING LIST

- 1 Green Chili
- 1/4 c Shallot
- 3-4 Garlic Cloves
- 1 oz Ginger
- 3" Stalk Lemongrass
- 1/2 Tsp Ground Coriander
- 1/2 Tsp Ground Cumin
- 3 1/2 Tbsp Fish Sauce
- 1 c Cilantro
- 1/2 Tsp Pepper
- 1 Tsp Brown Sugar
- 1 Tsp Lime Juice
- 1/4 Can Coconut Milk



FEED THE MASS

## THAI CURRY PASTE

## LET'S START COOKING

1. Chop all of the vegetables into small pieces.
2. The lemon grass should be minced as small as possible.
3. With a food processor put all the wetter ingredients in first.
4. Add dry ingredients. Blend into a smooth paste.

