

Laguna Farm Goes to Thailand!

Kee Mao "Drunkards Noodles"

Kee Mao is a popular noodle dish served throughout Thailand and the direct translation is "drunkards noodles". They are typically made with a good deal of spicy heat, and we like this dish served with a cold beer.

2 14-ounce packages wide rice stick noodles
12 garlic cloves, chopped
1/4 cup chopped fresh chiles (jalapeno works well)
1 1/2 pounds ground chicken
1/4 cup fish sauce
1/4 cup black soy sauce
1/4 cup Golden Mountain sauce
1 tablespoon sugar
4 large plum tomatoes, each cut into 6 wedges
2 bell peppers, cut into strips
1/2 cup fresh fresh basil leaves

Cook noodles in large pot of boiling salted water until tender but still firm to bite, stirring frequently. Drain.

Meanwhile, heat oil in a [wok](#) over medium-high heat. Add garlic and Thai chiles; saute 30 seconds. Add chicken and next 4 ingredients and saute until chicken is cooked through, about 4 minutes. Add noodles, tomatoes, and bell peppers; toss to coat. Transfer to large platter, sprinkle with basil leaves, and serve.

Neua Pad Prik "Thai Pepper Steak"

In essence this is a Thai version of the popular western dish "pepper steak", but prepared in a typically Thai way.

1 pound steak
8 cloves of garlic, whole
1/4 cup shallots, sliced
1/4 cup green bell peppers, diced
1/4 cup red bell peppers, diced
3 tablespoons fish sauce
1 tablespoon Maggi seasoning
2 tablespoons palm sugar

1 tablespoon Thai pepper powder
1 tablespoon sesame oil

Marinade

2 tablespoons fish sauce
1/2 teaspoon arrowroot powder
1/2 teaspoon Thai pepper powder

Cut the steak diagonally across the grain into thin strips (this may be easier if you chill the steak in the freezer first AND much easier if you use an electric knife). Mix the marinade ingredients and combine with the steak, and leave for about an hour.

In a [wok](#) or skillet over medium high heat, combine the sesame oil with two tablespoons of peanut oil and then stir fry the garlic and pepper powder until the whole is aromatic and the garlic turns slightly crisp. Add the beef, onions and sweet chilis, and stir fry for 2-3 minutes (until the beef begins to show signs of being cooked). Add the remaining ingredients, and increase the heat to high and stir fry until the beef is cooked to your taste.

Serve over steamed white Jasmine rice, and if desired garnish with a fried egg.

Gai Pad Gaprao "Thai Chicken with Holy Basil"

2 tablespoons chopped garlic
2 tablespoons chopped shallots
2 tablespoons chopped mixed red & green jalapeno peppers
1 teaspoon green peppercorns, whole.
1/4 cup fish sauce
2 tablespoons palm sugar or local honey
1 cup coarsely chopped basil leaves
add ground pepper if preferred
Optional: add a medium diced red onion or sliced green onions, or a combination.

The garlic, shallots, peppers and peppercorns are ground together in a mortar and pestle (or a food processor). In a hot wok with a little cooking oil, briefly stir fry this paste to bring out the flavor and aroma. Add the remaining ingredients and continue to stir until the chicken is cooked through.

Serve over rice or over a fried egg on the rice.

You can experiment by replacing the meat with hard tofu marinated in a mixture of sweet soy, fish sauce and ground ginger, soy, or a vegetable mix of your choice (we like to use broccoli and cauliflower florets, with julienned carrots), to make a vegetarian gai pad-gaprao.

Larb Gai "Everything in your Laguna Farm Box!"

This is one of our all-time favorite Thai dishes. It's quick to make and often extremely spicy, but the lime juice and mint leaves make for an exotic and splendid combination. It can be found on Thai restaurant menus in America as "chicken salad Thai style". It can be made with beef (lawb nuea) or pork (lawb muu) instead of chicken.

1 lb ground chicken (beef or pork)
2 tablespoons sliced shallot
2 tablespoons finely chopped spring onion
1/4 cup chopped mint leaves
3 tablespoons roasted rice powder (khao koor)
2 tablespoons ground Thai chile (be sure to use real Thai ground chile)
3 tablespoons lime juice
2-3 tablespoons fish sauce

Garnish

Always serve with a good portion of fresh cabbage, and add green beans, parsley, sliced radish, cucumber, & basil or coriander leaves if you like.

Cook the chicken with 2 tablespoons lime juice in a pan over moderate heat. Stir until done. Transfer cooked chicken into medium mixing bowl. Add the remaining ingredients, and mix well. Taste and season as desired. You might want more or less ground chile and/or fish sauce, etc. Serve with fresh vegetables and warm, freshly-steamed rice.

The usual way to eat this is to get a small ball of sticky rice in the fingers and use it to pick up a little lawb, then eat it with the raw veggies. You can also use a fork and spoon as a lot of Thais do.

Thai Superstition about Food

Don't eat all of the rice during your evening meal because you should leave some for the elves.

Translated from "Boran Oo-bai" by Sanom Krutmeuang