

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Fat Horses (Ma Uon)

Adapted from "The Original Thai Cookbook" by Jennifer Brennan

"Some horses gallop, and some horses are fat; but fat horses don't gallop." These will make you torpid, but not completely somnolent; gallop afterwards at your own risk...

½ cup ground pork
1 whole chicken breast, skinned, boned, minced
½ cup crabmeat, cooked, shredded
1 Tbsp cilantro stems, chopped
1 tsp black peppercorns
2 tsp minced garlic

1 Tbsp dark brown sugar (palm sugar)
1 Tbsp fish sauce (Nam Pla)
2 Tbsp coconut cream
2 eggs, beaten into foam
1 green onion, minced
cilantro leaves, for garnish

Place meats in a food processor and process until they have a smooth, paste consistency. In a mortar, grind together cilantro stems, peppercorns and garlic into a juicy paste with some slight texture left. Add mortar contents to the food processor. Add brown sugar, fish sauce, coconut cream and eggs, reserving 1 Tbsp of egg mixture for later use. Pulse the process to blend the paste.

Set up some small paper baking cups in a steamer. Heap paste into cups and brush tops with retained egg. Steam until paste is firm. Set aside and let cool completely. Invert cups over a platter and tap gently to eject the little cakes. Garnish with cilantro and serve.

Okay, it sounds hard. But a little practice with the steamer and you'll be making delightful Fat Horses...

Yield: Six to eight servings

Preparation time: 30 minutes

Cooking time: about 15 minutes, depending on paper cup size

