

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Gaeng Keo Wan Pet (Green Curry Duck)

Adapted from "The Original Thai Cookbook" by Jennifer Brennan

Duck is a rich, flavorful meat; so flavorful that many Americans don't like it these days. If you're ready to dump white-meat chicken, try this special dish...

*1 cup coconut cream
5 Tbsp green curry paste
3 lb roasting duck, cut in bite-size pieces
2 cup thin coconut milk
2 cup thick coconut milk
1 tsp salt (or 3-4 tsp soy sauce)*

*2 Tbsp fish sauce (Nam Pla)
3-4 green Serrano chiles, slivered
2 Tbsp fresh sweet basil leaves
2 Tbsp cilantro leaves, minced
extra basil and cilantro leaves, garnish*

Pour cream into wok over medium heat and stir until it reduces by $\frac{1}{4}$ and thickens. When a bit of oil begins to separate, add curry paste and continue frying for 4-5 minutes, or until mixture changes color and odor. Add duck pieces and coat thoroughly with curry. Reduce heat to low, cover and simmer for 15 minutes, stirring occasionally to prevent sticking. Skim excess fat from the wok.

Add coconut milks, salt and fish sauce and bring to a boil. Reduce heat to simmer and cook, uncovered, for 30 to 40 minutes, or until duck is tender and begins to fall off the bones. Again, skim off excess fat. Stir in chiles, basil and cilantro. Simmer for 5 minutes, adjust fish sauce, garnish and serve.

Coconut cream isn't that stuff in the pies in the Midwest; it's the cream that rises from fresh, thick coconut milk when chilled. It's also found in the top layer of canned coconut milk, or can be purchased separately.

Yield: Six to eight servings
Preparation time: 30 minutes
Cooking time: 1 hour 15 minutes

