

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Gaeng Ped Neua (Red Beef Curry)

Adapted from "The Original Thai Cookbook" by Jennifer Brennan

Red curries often contain beef in Thailand, and can range from fairly zesty to scorching. This version is towards the lower end; add extra chiles if you dare...

- 2 cup thick coconut milk*
- 3 Tbsp red curry paste*
- 2 lb round steak, in thin strips 2" long*
- 2 cup thin coconut milk*
- 1 tsp salt*
- 2 Tbsp fish sauce (Nam Pla)*
- 2 red Serrano chiles, seeded, in strips*
- 1 tsp dried sweet basil*
- 1 Tbsp cilantro, chopped, for garnish*

In a medium saucepan, simmer thick coconut milk over low heat, stirring constantly, until it thickens and a bit of oil appears around the edges. Increase heat, add curry paste and fry for 5 minutes. Color and odor will change a lot in this step! Add beef, remaining milk and all other ingredients **except garnish**. Quickly bring to a boil, reduce heat to simmer and cook until beef is tender. Pour into a serving dish, garnish and serve.

Thick coconut milk is from the first pressing of ripe coconut flesh with scalded milk or hot water. Further washing and pressing produces thin coconut milk. Or just buy it at your friendly neighborhood Asian market!

Yield: Six to eight servings
Preparation time: 30 minutes
Cooking time: 30 minutes

