

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Galloping Horses (Ma Ho)

Adapted from "The Original Thai Cookbook" by Jennifer Brennan

The Thai people love to have simple fun, and often that involves their food. Fun names, serious flavor...

*½ cup roasted peanuts
3 tangerines, peeled, separated
2 Tbsp peanut or safflower oil
2 tsp minced garlic
2 shallots, minced
1 lb ground pork (or turkey)*

*1 tsp salt
1 tsp freshly ground black pepper
¼ cup granulated sugar
2 red Serrano chiles, seeded, in slivers
mint or cilantro leaves for garnish*

Pound the peanuts in a mortar until broken coarsely. Set aside. Clean the tangerine segments, then slice them down the back like de-veining a shrimp. Open the segment into a little round and arrange them on a platter.

Heat the oil in a wok over medium-high heat. Stir-fry the garlic and shallots until light brown; don't scorch! Add pork, salt, pepper and sugar and stir until the pork is cooked through but not browned, about 5 minutes. Stir in the peanuts and mix thoroughly. Cook another minute or two, then remove from heat; drain off any excess oil.

Place a small mound (about a heaping teaspoonful) on each tangerine segment. Decorate with chile and mint and chill. Serve cold.

I've set the heat rating fairly low on this one, because you can always pick the chile slivers off. Add more to make them hotter, if you dare...

Yield: About eight servings
Preparation time: 20 minutes
Cooking time: 10 minutes

