

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Nam Prik Pao (Thai Roasted Hot Sauce)

As found in "The Original Thai Cookbook" by Jennifer Brennan

Very flavorful and zesty, this sauce is great with rice and veggies. Not for the faint of heart! Sweet, earthy and hot...

*6-8 cloves garlic, unpeeled
6 shallots, unpeeled
1 Tbsp shrimp paste (Kapee)
1 Tbsp brown sugar
1 tsp tamarind concentrate
1½ Tbsp hot water
5 large dried red chiles, chopped
¼ cup roasted, unsalted peanuts*

Dry-fry the garlic and shallots over high heat until skins are crisp and dark. Remove from heat and let cool. While that's cooling, place the shrimp paste in a square of aluminum foil and fold into a closed packet. Dry-fry the paste for 2 minutes or so. Remove from heat.

Peel and chop the garlic and shallots and place in a blender. Add shrimp paste and sugar. Dissolve the tamarind paste in hot water and add to sauce. Put chiles and peanuts into blender and process until nearly smooth, with just a bit of texture left.

Yield: About $\frac{2}{3}$ to $\frac{3}{4}$ cup

Preparation time: 30 minutes

