

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Prawn Phad Kapraow (Chile Basil Sauce)

Similar to Lisa's First Course Entrée, Top Chef Four Finale

Lisa did Asian pretty much all season. Here's a dish very similar to what she prepared as her first entrée for the Finals (Episode 14)...

- ¼ cup low sodium chicken broth*
- 1 Tbsp Nam Pla (fish sauce)*
- 2 Tbsp sugar*
- 1 tsp chile garlic sauce (Huy Fong Foods)*
- 2 Tbsp light olive oil*
- 1 tsp fresh garlic, sliced or minced*
- 2 fresh Thai or jalapeño chiles, sliced*
- ¾ lb jumbo shrimp, cleaned, shelled, deveined*
- ¾ cup Thai basil, lightly packed (no substitutes!)*
- 3 scallions, cut into thumb-long pieces*
- 1½ tsp cornstarch*
- 1 Tbsp cold water*

Combine the first four ingredients in a small bowl; stir to dissolve sugar. Place oil in a wok over high heat; swirl to coat the wok, then add garlic and chiles. Stir-fry until fragrant, about 15 seconds. Add shrimp and stir-fry until shrimp are pink through, about 3 minutes. Add basil and onions and stir-fry for a minute or so. Stir the cornstarch into water and add to wok. Stir until mixture boils and thickens. Serve immediately over rice.

A quintessential Thai dish, I was surprised to see that a) none of the judges or commentators said so; they simply said Asia, and b) it didn't win Lisa the crown...

Yield: Three to four servings
Preparation time: 15 minutes
Cooking time: 5-7 minutes

