

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Thai Mussamun Curry

Inspired by recipe in "The Curry Book" by Nancie McDermott

A "special occasion" curry dish that eats like a meal. Very easy to make, but tastes like you slaved all day on it "Mussamun" means "follower of Islam" in Thai...

2 lb boneless chicken, uncooked
2 can (14 oz) unsweetened coconut milk
3 Tbsp mussamun curry paste (Thai red from a jar works)
1 large potato, peeled, in chunks
1 medium onion, in thick wedges
½ cup dry-roasted, salted peanuts

6 cinnamon sticks, 3-inch long
3 Tbsp fish sauce (Nam Pla)
3 Tbsp dark brown sugar
3 Tbsp tamarind liquid
¼ tsp salt
2-3 Tbsp freshly squeezed lime juice

Cut chicken into bite-sized pieces. Open 1 can of coconut milk and stir until contents are smooth. In a Dutch oven, bring ½ cup of the smooth coconut milk to a boil over medium-high heat. Add the curry paste and cook with stirring to combine. Add the chicken and cook a couple of minutes, with stirring, until chicken begins to change color. Add potato, onion, peanuts and cinnamon sticks and stir to coat. Add all remaining coconut milk, fish sauce, sugar, tamarind and salt and bring to a boil.

Reduce heat to simmer and cook for 15-20 minutes, or until potato is tender and chicken is cooked. Add 2 Tbsp lime juice and taste; adjust as necessary. Remove and let stand for 10 minutes to cool a bit. Transfer to a bowl, removing cinnamon sticks or arranging them as garnish.

Yield: Eight to ten servings
Preparation time: 20 minutes
Cooking time: 25-30 minutes

