

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Malaysian Fish Curry Paste

Similar to recipe found in "The Whole Chile Pepper Book" by DeWitt and Gerlach

Curry paste recipes are everywhere these days. This one is balanced for fish, a staple in the Malaysian diet...

- 6 dried Cayenne peppers*
- 1 Tbsp coriander seeds*
- 1 Tbsp cumin seeds*
- 1 tsp whole black peppercorns*
- 1 stick (1 inch) cinnamon*
- 2 Tbsp lemon juice*
- 1 small white onion, chopped*
- 1 tsp minced garlic*
- 2 Tbsp chopped almonds*
- ¼ cup unsweetened coconut milk*
- 3 Tbsp vinegar*

In a spice blender, grind chiles, coriander seed, cumin, peppercorns and cinnamon into a powder. Place the powder in a blender. Add remaining ingredients and purée into a smooth paste. If paste is too stiff, thin with coconut milk, ½ tsp at a time.

If you don't have any cinnamon sticks, not to worry! Simply replace with ¼-½ tsp ground cinnamon. You can also experiment with bits of ground clove and cardamom. No almonds? Also not a problem. Cashews, peanuts, pecans or walnuts will work; the flavor will be slightly different, but that's a way to be unique!

Yield: One cup

Preparation time: 10 minutes

