

KÜRBIS THAI CURRY ON RICE

(serves 10)

(revised 30 August 2016 by Clinton Callahan)

RICE:

Use white short grain Asian pearl rice (NOT LONG GRAIN OR BASMATI RICE!) 40 g dry rice per person and twice as much water by volume. No salt! Do NOT stir the rice during or after cooking. Watch it closely. It takes about 12 minutes of boiling with a lid on. Take the rice off the heat immediately as soon as you see by looking down inside near the edge of the pot and the water is just about gone at the bottom.

VEGETABLES:

Chop in **big chunks** and steam by stacking in the following order.

On the bottom:

Red skinned potatoes

Yellow onions

Carrots

1000g winter squash (e.g. Hokkaido)

Green beans

Broccoli stems

For the last 10 minutes, add:

Zucchini

Broccoli

Please **DO NOT overcook** the vegetables! They should be “*al dente*” !!!

CURRY SAUCE:

2 can of coconut cream milk (NOT SWEETENED!)

1 can water

2-4 Tablespoon yellow Thai curry paste (NOT RED)

½ Teaspoon salt

3 Tablespoon (EL) dried basilicum leaves

50g imported Thai citrus leaves

(substitute with large chunks of lemon grass, but DO NOT CHOP lemon grass or citrus leaves because these are not eaten and guests must pull them out of the sauce themselves – it’s exotic that way!

EXTRA SPECIAL:

Have a bowl of cubes of medium hard tofu that people can add if they wish.

HOW TO SERVE:

Place rice, steamed veggies, and sauce in separate bowls on serving table. Let people serve themselves.

NOTE: if this is made well, people tend to eat more than normal because it is so delicious!