

Sweet Rice Balls

Bau-Loi บัวลอย

Ingredient

1/2 cup of glutinous rice flour
1 tbsp of tapioca flour
1 can of coconut milk
4 tbsp of white sugar
1 tbsp of palm sugar
1/4 tsp of salt

For colors

yellow- steamed pumpkin; green- juiced pandanus leaf; purple- steamed taro

Mix the glutinous rice flour with tapioca flour, 1 tsp of sugar, and a dash of salt. To make rice balls yellow, add mashed steamed pumpkin into the dry ingredient (or pandanus leaf juice for green, or steamed taro for purple). Then add 3 tbsp of coconut milk to the mixture. Knead the dough it is smooth.

Once the dough is ready, divide the dough up into smaller balls (about 0.25 inch in diameter each). Place the balls into the boiling water, until the balls are well cooked (when they are floating in the boiling water). Immediately add the cooked rice ball into ice cold water to stabilize them.

While waiting for the rice balls, prepare the coconut broth by boiling coconut milk with white sugar, palm sugar, and a dash of salt. Adjust the sweetness to taste. Filter out the rice balls and put them into the coconut broth. Cook the rice balls with broth for a little while. Then it is ready to serve.

Fresh Spring Roll

Por-Phai-Kung-Sod ปอเปี๊ยะกุ้งสด

For Rolls

A pack of rice papers
Fresh basil Carrot, chopped
Lettuce, chopped
Other vegetable you like
Shrimp, cooked

For Dipping sauce

1/2 cup of simple syrup
1 Tbsp of Crushed red pepper
2 Tsp. Fish sauce
1 Tbsp. House vinegar
Crushed peanut as desired

To make a sauce: Mix all the ingredient together. Adjust the quantity of each component to taste. Try not to put too much fish sauce and red pepper.

To make a roll: Dip a rice paper into a bowl of warm water for a few seconds, or until it starts to soften. Then place the softened paper on a flat surface. Layer vegetables and shrimp at the middle of the paper. Try not to put too much on the paper. Then fold the side toward the filling and start to roll it. This process will take some used-to. The more you make, the better it looks!

Spicy Fish Curried Custard

Hor-Mok-Pla ห่อหมกปลา

Ingredients

- 1 pound of tilapia or catfish
- 1 can of coconut milk
- 2 tablespoons of red curry paste
- 1 egg a dash of fish sauce
- A few leaves of kaffir leaves
- Chopped cabbage Basil leaves (preferably Thai basil)

Cut fish fillet into small cubes. Combine coconut milk with red curry paste and egg. Mix well. Then mix in the fish pieces into the mixture. Season with fish sauce.

Layer the bottom of a baking cup or muffin pan with chopped cabbage and basil leaves. Then pour the fish and coconut milk mixture on top of the layers of vegetable. Place the cups or muffin pan into oven at 375°F for 30 minutes, and broil for 10 minutes to make it dry. Garnish the custard with coconut milk, red chili, and/or basil leaf.

TIP: To make the custard less runny, put a can of coconut milk in the fridge for a few hours ahead of time. When ready to cook, only use the solidified part of the milk and throw the watery part away.

If you feel adventurous, you can bake the custard in a bell paper or a container of other shapes!

Shrimp Vegetable Sour Soup

Kang Som Kung แกงส้มกุ้ง

Ingredients

1 can or 2 tbsp of orange soup/sour soup paste

1 fillet of tilapia, or 0.25 pound of shrimp, chopped

0.25 pound of green beans

1 daikon, sliced

2 carrot sticks, sliced

a quarter of cabbage

a quarter of cauliflower

As many fresh or frozen shrimp as you want

Mix the sour soup paste with the chopped fish or shrimp meat. Then place the mixture into the boiling water. Once the mixture dissolved well in the water, add vegetable into the soup. Keep it at medium-high to high heat. Check and stir occasionally. Keep boiling until all vegetables cook through. Then add the shrimp. Once shrimps cooked, serve the soup with a hot steamed rice.

Grilled Pork Spicy Salad

Yum-Moo-Yang ยำหมูย่าง

Ingredients

For grilled pork:

- 1 pound of pork chop or tenderloin, diced
- 1/2 cloves of garlic, chopped
- 2 tbsp. of chopped cilantro ground black pepper
- 2 tbsp. of black soy sauce
- 2 tbsp. of soy sauce or fish sauce
- 2 tbsp. of oyster sauce

For dressing:

- Lime juice from 1-2 limes
- 1 tbsp. of fish sauce
- 2-3 bird eye chili
- 2 shallots, chopped
- 2 tbsp of coarsely chopped cilantro
- 1 tbsp of chopped scallion Tomato, sliced
- Optional:* Carrot, shredded and green lettuce for garnish

Marinate the diced pork with the mixture of the sauce, pepper, garlic and cilantro for at least 2-3 hours. Then place the marinated meat evenly on the tray and grill in the oven at 375°F for 20-30 minutes. Once the pork cooked, pull them out and let it rest for a while. Mix all the ingredients for the dressing. Slice the pork into thin slices and mix them with the dressing and tomato. Adjust the taste using lime juice or fish sauce. Mix them well and serve on the place with green lettuce garnish.

Pork Spicy Dry Salad

Lab Moo ลาบหมู

Ingredients

1 table spoon of jasmine rice.

280g minced (ground) pork

3 tablespoons lime juice

1 tablespoon fish sauce

2 lemon grass stalks, white part only, finely sliced

50g Asian Shallots, finely sliced

5 kaffir lime leaves, finely sliced

5 spring onions (scallions), finely chopped

¼ - ½ teaspoon roasted chilli powder, according to taste

a few lettuce leaves

a few mint leaves, for garnish

raw vegetables such as snake, beans, cucumber slices, thin wedges of cabbage, halved baby tomato to serve.

Dry-fry the rice in a small pan over a medium heat. Shake the pan to move the rice around for 6-8 minutes or until the rice is brown. Using a pestle and mortar or a smaller blender, pound or blend the rice until it almost forms a powder.

In a saucepan or wok, cook the pork with the lime juice and fish sauce over the high heat. Crumble and break the pork until the meat has separated into small pieces. Cook until dry then remove from the heat.

Add the rice powder, lemon grass, shallots, kaffir lime leaves, spring onion and chili powder to the pork and stir together. Taste, then adjust the seasoning if necessary.

Fish Cake

Tod Mun Pla ทอดมันปลา

Ingredient

- 1 lb. of white meat fish (such as tilapia), ground
- 1 tbsp. of Thai red curry paste
- 1 egg
- 1 cup of green beans or string beans, finely chopped
- a few kaffir lime leaves
- 1/2 tbsp. of fish sauce
- Oil for deep fried

Recommended dipping sauce: Thai sweet chili sauce with sliced cucumber

Mix ground fish meat with all other ingredients. Knead the mixture until it is well-mixed and forms a gooey paste. Then make small or big patties (however you want to eat it). Just don't make it too thick.

Heat up the oil to high heat and fry your patties until it become solid. Serve with the dipping sauce and fresh cucumber.

Sweet fried eggs

Kai look kaey ไช่ลูกเขย

Ingredient

5 hard-boiled eggs

Cooking oil for deep or pan fry

2 Tbsp. of palm sugar

1 Tbsp. of tamarind juice

1 Tbsp. of fish sauce

Fried shallots and dry chili for garnish

Pan or deep fry your hard-boiled eggs, so that they look crispy brown on the outside. Set them aside.

To make the sauce, mix palm sugar, tamarind, and fish sauce together in a sauce pan and heat it up so that everything melts and mixes. Adjust the proportion of ingredient to your taste. It should taste sweet with a bit of tangy sourness. You can add a bit of water to increase the volume of the sauce, but not too much, so that it becomes too runny. If you like spicy, put some dry chili in the sauce too.

Slice your fried hard-boiled eggs in half and garnish them with fried shallot and dry chili. Then pour the sauce over the eggs. Serve with jasmine rice.

Steamed Eggs

Kai Toon ไข่ตุ๋น

Ingredient

2 eggs

1/2 cup of water or chicken/vegetable stock

1 1/2 tsp of fish sauce

Cilantro and scallion for garnish

Optional: ground pork/chicken

Beat your eggs and add water/stock along with fish sauce. You may add ground meat at this stage. Place the mixture into a ceramic bowl.

Now you have two options: microwave or oven. You can microwave the bowl of mixture, or put the bowl in a baking pan filled with water at 350 for 3-5 minutes. The oven-baked one usually have a nicer texture, but the microwave works just fine!

Thai Basil Stir Fry

Pad Kra Pao ผัดกระเพรา

Ingredient

2 cloves of garlic, chopped

1/2 pound of ground meat of your choice

1 cup of basil leaves (Thai basil would be the best)

1-2 bird-eye chili or jalapeno, chopped

2 tbsp. of oyster sauce

1 tbsp. of black soy sauce

2 tbsp. of soy sauce

1 cup of green bean, chopped

1/8 cup of cooking oil

Heat up the oil in the wok. While waiting for the oil, mix your meat with oyster sauce, black soy sauce, and soy sauce. When the oil is hot enough, sauteed garlic with chili (this step will make you cough and sneeze). When the garlic start to turn brown, add your mixture of meat and sauce. Stir fry.

When the meat starts to cook, add the chopped green beans and keep stir fry until the beans are cooked. Then add the basil and stir until the leaves are wilted. Adjust the taste with soy sauce and sugar. Then serve with rice.

Sweet and Sour Stir Fry

Pad Prew Waan ผัดเปรี้ยวหวาน

Ingredient

1 bulb of onion, diced
2 cloves of garlic, chopped
1 small can of tomato sauce
1 cup of ketchup
1/2 tbsp. of sugar
1 tsp of soy sauce or fish sauce
1 cup of pineapple, diced
2-3 zucchini, sliced
1 bell pepper, diced
2-3 fresh tomato, diced
2-3 carrots, sliced
1/8 cup of cooking oil
dashes of salt and pepper
Optional: chicken breast meat

Heat the cooking oil in the wok. Then sauteed garlic, onion with a dash of salt until the onion starts to soften. Add ketchup, tomato sauce, sugar and pineapple. Stir fry until it starts to boil a little. Adjust saltiness with soy/fish sauce. Then, if you want meat, add chicken at this stage and let it cook.

Otherwise, go ahead and add all remaining vegetable in there. Stir fry until everything cook. And there, you have sweet and sour stir fry.

Pork Meatball Soup

Kang Jeud Moo Sub แกงจืดหมูสับ

Ingredient

For the meatball:

- 1/2 lb. of ground pork (or chicken)
- 2 cloves of garlic, minced
- 1 tsp. of coriander
- 1 tsp. of black pepper
- 1 tbsp. of soy sauce

For the soup:

- 5-6 cups of water or vegetable stock
- 1 cube of chicken bouillon
- 1 tbsp. of peppercorns
- Half of daikon, sliced
- 2 carrot sticks, sliced
- half of Chinese cabbage or 3-4 bug choy, coarsely chopped
- 1-2 scallion, chopped
- 1/2 cup of cilantro, chopped
- Soy sauce to taste
- Optional: Chinese mushroom, dried

Meatball: Mix ground meat with garlic, spices, and the sauce. Form a bite-sized ball out of this mixture. Set aside for at least 10 minutes to marinate.

Soup: Boil the water or the stock and add the chicken bouillon and peppercorns. When boiled, add daikon and carrots along with the meatballs into the soup. When the meat is cooked, add the rest of vegetable and season with soy sauce.

Mapo Tofu

Tao hoo song kreung เต้าหู้ทรงเครื่อง

Ingredient

1/8 cup cooking oil
2 cloves of garlics, minced
1/2 bulb of onion, diced
1/4 cup of fresh ginger, minced
1/8 cup of chili garlic sauce (Huy Fong Brand)
1/2 lb of ground meat of your choice (pork works best)
1/4 cup of corn starch
2 cups of water or vegetable stock
1 pack of soft tofu, cubed
2 cups or frozen peas and carrot, defroze
Soy sauce to taste
Scallion for garnish

Heat up the oil and sauteed garlic, onion, ginger, and chili garlic sauce together for 3-5 minutes. Then add the ground meat. When ground meat is cooked, add cubed tofu and peas and carrots. Stir gently for a few minutes.

Dissolve corn starch in the water and add the mixture into the wok. Keep cooking until the sauce starts to thicken (make sure the heat is high enough and your corn starch is well mixed.). Then season with sauce soy and garnish with chopped scallion.

Pineapple Curry

Kang Supparod แกงสับปะรด

Ingredient

- 1 clove of garlic, minced
- 1 tbsp. of curry powder
- 1 tsp. of turmeric
- 2 tsp. of cayenne peppers (or more if you want!)
- 1 can of coconut milk or cream
- 2 potatoes, skinned and cubed
- 2 cups of pineapples, cubed
- 2 sticks of carrot, sliced
- 2 green bell peppers, sliced
- Soy sauce to taste
- Optional: 1/2 lb of chicken meat (thighs taste a bit better)

In a pot, boil the coconut milk with garlic, curry power, turmeric, cayenne peppers. Let it simmer for 5 minutes. Then, if you want, add chicken at this stage. When chicken is cooked, add potatoes, pineapples, and carrot. Let it simmer further at medium heat. It might take a while for potatoes and carrots to cook. When the potato is soft to a fork, add bell peppers and season with soy sauce. Simmer for a few more minute and serve with rice.

Grass Noodle Stir Fry

Pad Woon Sen ผัดวุ้นเส้น

Ingredient

2 packs of grass noodle
1/4 cup of black soy sauce
1/4 cup cooking oil
2 cloves of garlic
1/2 lb of ground meat of your choice
2 fresh tomato, cubed
2 cups of baby corns (or carrots instead), chopped
2 cups of chopped Chinese cabbage
1/8 cup of oyster sauce
Soy sauce to taste
1 tbsp of black pepper
2 eggs, beaten

Soak grass noodle in the hot water for 15 minutes. Once softened, thoroughly mix the noodle with black soy sauce, so that the noodle turns brown.

In the wok, heat up cooking oil and sauteed the garlic until it turns brown. Then add ground meat, baby corns, oyster sauce, and soy sauce. Stir fry until the meat is cooked. Then add the browned noodle and black pepper in the wok. Make that the meat mixes well with the noodle.

Continue mixing under medium-high heat until the noodle is soften (if it takes too long, add some water). Then add fresh tomato. Mix a little more. Then make a space in the wok and crack the eggs in there. Cook the egg about 80% done and mix it with the rest of the wok.

Fish with Celery

Pla Pad Keun Chai ปลาผัดคึนไชย

Ingredient

1 lb of fillet white meat fish
2 eggs, beaten
2 cups of multipurpose flour
cooking oil for deep fry
2 cups of chopped celery (or chinese celery if you can find one)
1/8 cup of corn starch
1 cup of water
2 cloves of garlic, minced
Soy sauce/Oyster sauce/Black pepper to taste

Deep fry fish: Cut the fish into bite-size pieces. Then dip the fish into the egg and cover it completely with the flour. Once the fish pieces are all battered up, heat up the oil and deep fry the fish. Tip: a dash of salt and pepper in the flour makes it taste a little nicer.

Sauce: Heat up a little bit of oil in another wok and sauteed the garlic. Once it turns brown, add celery and let it cook for 2-3 minutes. Then dissolve corn starch in the water and add this to the wok. Season it with soy sauce, oyster sauce, and/or pepper. Keep cooking until the sauce gets thick. Then stir in the fried fish and serve.

Chicken Curry

Kang Ped Kai แกงเผ็ดไก่

Ingredient

1/8 cup of cooking oil
1 tbsp of Thai red curry paste
2 cans of coconut milk
1 lb of chicken meat
2-3 jalapeno or bird-eye chili
2 red bell peppers, chopped
Fish sauce/sugar to taste

Sauteed curry paste in the oil for 1-2 minutes. Add ONE can of coconut milk and let it simmer at medium-high heat, until the milk start to boil and turns oily red (this might take a while, so be patient).

Once the milk is ready, add the chicken and another can of coconut milk. Once the chicken is cooked, add chili and bell peppers. Season it with fish sauce and sugar. Let it boiled for 5-10 minutes and serve with rice.

Ginger Steamed Fish

Pla Neung Khing ปลาึ่งฉง

Ingredient

1 lb. of white meat fish (such as tilapia), fillet

1/2 cup of soy sauce

1/2 cup of ginger, sliced into small stripes

1 cup of chopped celery or Chinese celery

2 scallions, coarsely chopped

2 tsp. of black pepper

Preheat the oven to 350°F. In a baking pan, layer the celery on the bottom of the pan. Then put the fish fillet on top of it. Cover the fish with ginger and scallions. Pour sauce soy over the prep and add black pepper. Cover the pan with the aluminum foil and bake it for 10-15 minutes.

Spam Fried Rice

Kao Pad Spam ข้าวผัดสแปม

Ingredient

3 cups jasmine rice from yesterday, chunks broken up

1/2 can of Spam, cut into small dice

2 eggs, beaten

2 stalks green onion, finely minced

2 cups fresh spinach leaves, finely chopped

1 tablespoon Shaoxing wine (or dry sherry)

1 teaspoon fish sauce (or soy sauce)

1/2 teaspoon ground pepper cooking oil

freshly ground black pepper

Heat cooking oil in wok or large, wide saute pan over medium high heat. When oil is hot, add eggs and gently stir to cook eggs. When eggs are about 80% done (still a little runny), remove from pan and set aside.

Turn heat to high. Add a little more cooking oil to pan. When hot, add diced Spam to the pan. Cook until spam is browned. Add green onions, fry until fragrant. Add spinach, fry until softened. Add rice and the cooked eggs and toss to incorporate all ingredients throughout rice.

Let it all just sit still in the pan so that the grains of rice have a chance to heat up, about 1 minute. Toss so that the rice that is on the top now is on the bottom. Add cooking wine and fish sauce and stir again. Season with ground pepper. Is every grain of rice hot? If not, cook longer.

Taste...salty enough? If not, add a little more fish sauce. But since the spam is salty already, you might want to go light on the fish sauce.