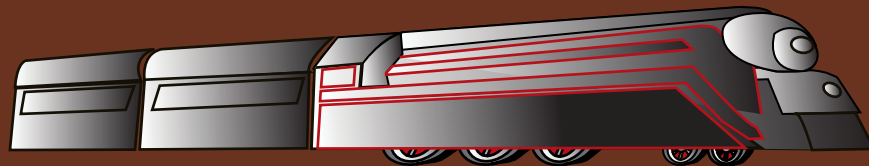


The Woodstock Farmers' Market

All Aboard

THE ORIENT EXPRESS !



Fragrant Thai Meatballs

Peanut Sauce:

- 1 TBL Vegetable oil
- 1 TBL Thai red Curry paste
- 2 TBL crunchy peanut butter
- 1 TBL Palm or brown sugar
- 1 TBL lemon juice
- 1 cup unsweetened coconut milk

Heat the oil in a small saucepan, add the curry paste and fry for 1 minute. Stir in the rest of the ingredients and bring to a boil. Lower heat and simmer for 5 minutes until sauce thickens. Set aside.

Meatballs:

- 1 lb lean ground pork or beef
- 1 TBL garlic, minced
- 1 lemon grass stalk, finely chopped
- 4 scallions, finely chopped
- 1 TBL cilantro, chopped
- 2 TBL Thai red curry paste
- 1 TBL lemon juice
- 1 TBL fish sauce
- 1 egg, lightly beaten
- Rice flour

Combine all ingredients except rice flour. Form into balls about the size of a walnut. Dust with rice flour. Heat: Canola oil for deep frying in a wok or cast iron pan. Deep fry the meatballs in batches until nicely browned and cooked through.

Drain on paper towels. Serve with peanut sauce.

Serves 4-6

From The Complete Wok and Stir-Fry Cookbook, Linda Doeser editor

