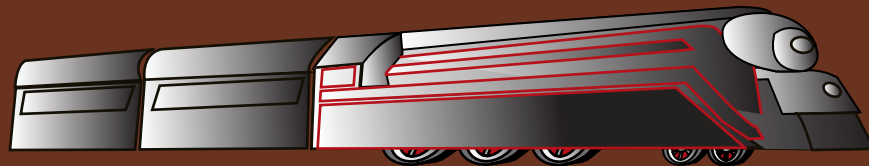


The Woodstock Farmers' Market

All Aboard

THE ORIENT EXPRESS !



Thai Chicken Curry With Potatoes and Coconut Milk

- 1 TBL peanut or vegetable oil
- 1 small onion, cut into wedges
- 1 2/3 cups coconut milk
- 2 TBL red curry paste
- 2 TBL fish sauce
- 1 TBL palm or brown sugar
- 8 oz smallest potatoes available (preferably new potatoes)
- Salt and pepper
- 1 LB boneless skinless chicken breasts or thighs, cut in bite-sized chunks
- 1 TBL lime juice
- 2 TBL fresh mint, chopped
- 1 TBL fresh Thai basil, chopped
- 2 kaffir lime leaves, finely sliced, for garnish
- 1-2 fresh Thai chilies, seeded and chopped, for garnish

Heat a wok or large skillet until hot, add oil, and stir-fry onion 3-4 minutes. Add the coconut milk and bring to a boil, stirring. Stir in curry paste, fish sauce and sugar.

Add the potatoes, salt and pepper. Cover and simmer gently for 20 minutes. Add the chicken, cover, and cook over low heat for 10-15 minutes longer until chicken and potatoes are tender. Stir in lime juice, chopped mint and basil.

Serve immediately, garnished with kaffir lime leaves and chilies.

Serves 4-6

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

