

Thai Red Curry Sauce

Swick

Makes 2 cups | Active Time: 15 minutes | Total Time: 15 minutes

Chef's Notes

You can find the makrut lime leaves, galangal (Thai ginger) and lemongrass at any Asian supermarket or online.

Step 1: Make the Sauce

- 1 cup jarred roasted red bell peppers
 - ¼ medium yellow onion, cut into large pieces
 - ¼ cup fresh lime juice
 - 12 cloves garlic, minced
 - 1 tablespoon grated fresh ginger
 - 5 dried chiles de árbol or other dried red chiles, seeds removed
 - 3 tablespoons pure cane sugar
 - 1 teaspoon ground cumin
 - 1 teaspoon ground coriander
 - ½ teaspoon ground lemongrass
 - ½ teaspoon ground galangal
 - ½ teaspoon ground makrut lime leaf
 - ½ teaspoon sea salt
 - ¼ teaspoon ground white pepper
 - 2 tablespoons peanut butter
- In a food processor or blender combine all ingredients except peanut butter. Add 1 cup water and process until uniformly blended.
- Transfer mixture to a small saucepan. Bring to boil and then immediately reduce heat. Cover and simmer 10 minutes.
- Stir in peanut butter and simmer 1 minute more. Let cool to room temperature.
- To Store: Refrigerate in a glass jar up to 1 week. Or freeze in a freezer-safe container up to 2 months.