

Masaman Curry Paste

(9-1995, Jeanne Mason)

10 dried red chilis, soaked and chopped
2 tsp. ground coriander
1 tsp. ground cumin
1 tsp. ground nut meg
1 tsp. ground cinnamon
5 cardamom pods (or 1/2 tsp. ground)
1/2 tsp ground cloves
6 cloves garlic, crushed
1 large red onion, chopped
1 tsp. ground black pepper
1 tsp. shrimp paste
2 tsp. salt
4 tbsp finely chopped lemon grass
1 inch piece of dried galangal (or ginger root)
4 bay leaves

In blender, grind all ingredients (except bay leaves). Add bay leaves (and *dried* galangal, if *dried* is used) directly to cooking pot.

Masaman Chicken Curry

(9-1995, Jeanne Mason)

4 tbsp vegetable oil
1 large red onion, chopped
3 cloves garlic, crushed
4 # chicken (drum sticks?)

1 tsp. salt
1/2 tsp ground cloves
1 tsp. ground cumin
1 tsp. ground coriander
1/2 tsp ground cardamom
1 stalk lemon grass, cut into 2-in. pieces
1 tsp. ground cinnamon
4 bay leaves
2 tbsp fish sauce
1 tbsp lemon juice
4 dried red chilis
1 can coconut milk
4 raw potatoes peeled and cut into bite-size pieces

1/2 c. roasted peanuts

Heat the oil in a large pot over med.-high heat and sauté the onions and garlic until golden brown. Add chicken and fry for 5 min. Then add all other ingredients except for peanuts. Stir and reduce heat to simmer for 30 min. or until potatoes are tender. Garnish with peanuts.