



Thai Shrimp in Curried Coconut Sauce

Yield: 4 servings

INGREDIENTS:

- 1 can (13.5 ounces) coconut milk
- 1 1/2 teaspoon Thai red curry paste or to taste
- 1 garlic clove, finely chopped
- 1 tablespoon finely grated fresh ginger
- 3 tablespoons nam pla (Thai fish sauce)
- 2 limes juiced or to taste
- Zest of one lime finely grated (a microplane works well)
- 1 pound shrimp preferably wild caught (16-20 is a good size), peeled and deveined, or 1 pound scallops
- 1 cup cubed ripe, sweet mango
- 1/3 cup finely chopped cilantro
- 2 tablespoons finely chopped cilantro stems
- 1 teaspoon unseasoned rice vinegar

INSTRUCTIONS: Combine the coconut milk, curry paste, garlic, ginger, 2 tablespoons of cilantro stems, zest of one lime, 2 tablespoons of the nam pla and the juice of 1 lime in a saucepan. Cook over medium heat for about 5 minutes. Add the shrimp and simmer for 5 minutes, until they turn pink and are cooked through. Add the mango and cilantro. Stir in the remaining 1 tablespoon nam pla, the juice of the second lime and the rice vinegar. Serve this soup-like curry in shallow bowls with steamed jasmine rice on the side.

Adapted from a recipe by Tim Hanni, MW

Chef's Notes: Gewürztraminer pairs exceptionally well here