

Poat Dot – Grilled Corn – serves 2 to 4

- 4 ears corn
- 2 tablespoons vegetable oil
- 1 scallion, thinly sliced
- 1 tablespoon water
- 1 tablespoon sugar
- 1 teaspoon fish sauce
- ½ teaspoon salt

Prepare the corn by steaming or grilling, as preferred.

Meanwhile, heat the oil in a small pan over high heat. Add the remaining ingredients and stir-fry until the scallion begins to wilt, about 30 seconds. Brush this sauce over the hot corn and serve.

S'ngao Mouan – Spicy Chicken Soup – serves 4

- 8 cups water
- 1 1/2 pounds chicken parts (preferably
- 1 whole breast and 1 whole leg)
- 1 stalk lemongrass, bulb split 2 garlic cloves, smashed
- 2 tablespoons fish sauce, plus more for serving
- 4 teaspoons salt
- 2 teaspoons sugar
- ¼ cup fresh lime juice (1-2 limes)
- 2 scallions, cut diagonally into 1-inch pieces
- Handful of fresh basil leaves, coarsely chopped
- Thinly sliced bird's eye chilies

Bring the water to a boil in a small stockpot and add the chicken, lemongrass and garlic. Return to a boil and skim the surface thoroughly. Reduce the heat and simmer, partly covered, until the chicken is tender, 25 to 30 minutes. Add the fish sauce, salt and sugar.

Remove the chicken from the simmering broth and set aside on a plate. Cool just enough so you can shred the meat from the bones with your fingers. Return the shredded meat to the pot to heat through.

Remove the lemongrass from the broth and discard. Stir in the lime juice, scallions and basil. Transfer the soup to a tureen or four individual bowls and serve immediately with rice, with sliced chilies and more fish sauce on the side.

SaikoCha K'dao – Spicy Stir-Fried Beef – serves 4

- ¾ pound cubanelle peppers (about 3 large)
- ¼ pound jalapeno peppers (about 5)

PASTE

- 2 tablespoons thinly sliced lemongrass
- 2 large garlic cloves, coarsely chopped
- 1 medium shallot, coarsely chopped
- 2 teaspoons peeled, coarsely chopped galangal
- ½ teaspoon turmeric
- ½ cup water

- ¼ cup vegetable oil
- 1 pound boneless sirloin, cut into strips 2 inches long, 1 ½ inches wide and ¼ inch thick
- 1 ½ tablespoons sugar
- 1 tablespoon fish sauce
- 1 teaspoon salt
- 2 cups loosely packed fresh basil leaves

Slice the cubanelle peppers very thinly lengthwise, removing the seeds and veins, then cut into 2-inch lengths. Slice the jalapenos very thinly lengthwise as well, removing the seeds (or retain them if you want to make the dish extra-hot).

TO MAKE THE PASTE: Blend all the ingredients in a blender until smooth, 2 to 3 minutes. Heat the oil in a large skillet or wok over medium-high heat. Add the paste and cook until its aroma is released, about 1 minute.

Stirring well as you go, add the beef, peppers, sugar, fish sauce and salt, and simmer for 3 to 4 minutes, until the meat is cooked through. Remove from the heat and add the basil leaves. Serve with rice.

Khar Saiko Kroeung – Sweet Beef Stew – serves 4

- 2 pounds boneless top round or strip steak, cut into 1 ½ – inch cubes
- ½ cup peeled, thinly sliced ginger (about 2 ounces)

PASTE

- 3 dried New Mexico chilies, soaked, seeded and deveined

- 3 garlic cloves, coarsely chopped
- 1 large shallot, coarsely chopped
- ½ cup water

- 5 tablespoons vegetable oil
- 3 tablespoons sugar
- 2 tablespoons fish sauce
- 1 tablespoon mushroom soy sauce
- 1 teaspoon salt
- 1 teaspoon freshly ground pepper
- 1 cup chicken broth
- 1 cup green coconut juice
- ¼ cup tamarind juice
- Cilantro sprigs, for garnish
- Cucumber slices

Put the beef in a medium bowl. Grind the ginger slices with a mortar and pestle, adding them a few at a time until you have extracted most of the juice, or use a mini-chop to make a wet paste. Squeeze the juice from the fibers (you should have 1 ½ to 2 tablespoons) and stir it into the beef; discard the ginger solids. Let the beef marinate for at least 10 minutes.

MEANWHILE, MAKE THE PASTE: Blend all the ingredients in a blender until smooth, 2 to 3 minutes. Heat the oil in a large pot over medium-high heat. Add the paste and cook, stirring occasionally, until the flavors are released, about 2 minutes. Stir in the beef, sugar, fish sauce, soy sauce, salt, pepper and broth. Bring to a boil, reduce the heat to low and simmer, partially covered, until the liquid is reduced by half, about 40 minutes.

Garnish with cilantro sprigs and serve with cucumber slices and rice.

Ch'ang Chumnee Ang – Grilled Marinated Pork Ribs – serves 4

- 5 TBS oil
- 1 TBS mushroom soy sauce (regular soy sauce may be substituted)
- 1 1/4 lbs boneless sirloin cut into strips 2 inches long, 1 1/2 inches wide and 1/4 inch thick
- 2 garlic cloves, smashed
- 1 small pineapple (about 1 pound) peeled, cored, sliced & julienned (or a 12 oz can of pineapple slices julienned)
- 2 TBS fish sauce (optional but recommended)
- 2 tsp sugar
- 1 tsp corn starch dissolved in 1 TBS of water
- 2 scallions cut into 1 1/2 inch pieces

Mix all ingredients together in a large bowl. Add meat and coat well with marinade. Allow to sit for at least one hour. Grill ribs until well browned and cooked through.