

## South East Asian Cuisine

	Item			1	1	2	3	4		Yield	Method
614	<b>Green Curry Paste</b>	2 ea minced Shallot	1 tsp Cumin	tsp Fish Sauce	bunch Cilantro-chopped	tbsp Thai Chilies-minced	ea Kaffir Lime Leaves	ea Clove Garlic-minced	3 ea Lemon Grass-bruised	12 oz	Place all ingredients in a blender or food processor and blend until smooth
615	<b>Nam Chili Sauce</b>	4 oz Tomato Paste	8 ea Clove Garlic minced	cup chopped Jalapeño	tbsp Anchovy-minced		ea Shallots minced	oz Water	1 oz Fish Sauce	10 oz	Combine all items on this line and bring to a simmer for 5 minutes.
						tbsp Cilantro	Scallions-thinly sliced				Cool the sauce and add the scallions and cilantro to garnish
616	<b>Nasi Goreng</b>	16 oz Rice	tbsp Sesame Oil	tbsp minced Garlic	tsp Chili Paste	cups Water			½ tsp Turmeric	5 lb	Soak the rice and rinse. Cook the rice, water, and turmeric in a steamer. Stir in oil, garlic and chili.
		1 lb Chicken Breast	1 lb Shrimp	tbsp Soy Sauce	bunch Scallions sliced	cups diced Onion	oz Blended Oil	ea Eggs-made into omelet			Stir fry the chicken and shrimp with the eggs. Remove the meat stir fry the onions and rice. Slice the eggs. Toss with protein, add rest of items
617	<b>Peanut Sambal</b>	1 cup Toasted Peanuts	1 pint Chicken Stock	tbsp Tamarind	oz Oil	ea Garlic Cloves minced		tbsp Brown Sugar	12 ea Red Chilies-chopped	12 oz	Place everything in a pot and simmer for 15 minutes. Puree until smooth.
618	<b>Pad Thai Sauce</b>	1 oz Fish Sauce	½ cup Soy Sauce	cup Ketchup	oz Garlic minced	bunch Scallion sliced	ea Limes-juice	oz Chili Garlic Sauce		1 pint	Bring the fish sauce, chili sauce, ketchup, soy sauce to a simmer. Cool and add the rest.
619	<b>Red Curry Paste</b>	1 ea Lemon Grass-bruised	3 ea Kaffir Leaves	tbsp Galangal	oz Garlic-Minced	tsp Anise Seed			12 oz Water	7 oz	Wrap the lemongrass, kaffir, and galanga in cheesecloth. Simmer with garlic, anise and water.
		1 oz Shrimp Paste	5 ea Shallots minced	1 tsp Salt	tsp Black Pepper	tbsp Oil	tbsp Cilantro	tbsp Tomato Paste	16 ea Red Chilies-chopped		Sauté the chilies and shallots in oil. Add the rest and the reduction. Reduce until thickened
620	<b>Rendang</b>	tsp Sugar	tsp Cayenne	tbsp Turmeric	ea Sliced Onion	oz Garlic minced	lb Meat		6 ea Red Chilies-chopped	1 qt	Slice the meat. Prepare a rub from the items in this line. Rub the meat and marinate for 30 minutes.
		1 oz Blended Oil	5 ea Kaffir Leaves	tbsp Galangal	oz Ginger		cup Coconut Milk		5 ea Lemon Grass-		Sear the meat and add the remaining ingredients simmer for 1 hour. Remove the lemon grass, season.
621	<b>Sate Marinade</b>	1 oz Lime Juice	1 oz Sugar	cup Soy Sauce	oz Oil Sesame	oz Rice Vinegar	clove Garlic minced			12 oz	Combine and use for 1 lb skewered meat , and poultry
623	<b>Spicy Pepper Sambal</b>	1 tsp Fish Sauce	2 oz Tomato Paste	oz Red Chilies	oz Peanut Oil	oz minced Onion	tsp Brown Sugar	ea Cloves Garlic minced		4 oz	Sauté the onions, garlic and chilies in oil. Add the rest and reduce. Puree. Season to taste.
624	<b>Sweet Sambal</b>	1/2 cup Peanuts	4 Clove Garlic	cup Sugar	cup Rice Vinegar	cup Water	tbsp minced Ginger		3 oz Chili Garlic Sauce	2.5 cups	Bring all items to a simmer except for peanuts and reduce. Chill and add chop peanuts when serving.
625	<b>Som Tam Dressing</b>	1 tbsp Palm Sugar	1 tbsp Fish Sauce	Clove Garlic	ea Chile	tbsp Cilantro	oz chopped Peanut	oz Red Onion	1 tbsp Lime Juice	¾ cup	Mix all in mortar and pestle. Mix with 2 cup grated green papaya. Season
626	<b>Tamarind Sambal</b>	12 ea Red Chilies	1 pinch Salt	tbsp Tamarind	cup Water	tsp Sugar				1 cup	Bring all items to a simmer, puree, and then strain.