

MALI'S THAI KITCHEN

COOK WITH YOUR TONGUE

The Feel-First Guide to Real Thai Flavor



MALI CHAI

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Welcome to Mali Chai's kitchen. This book is built for real home cooks: clear methods, ordinary tools, and recipes that reward attention more than fuss.

“Taste it. Then decide what it needs.”

A digital cookbook for the home kitchen

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Begin With Your Senses

Thai Home Cooking is learned by attention. Read the ingredient, watch the heat, smell the pan, and taste before you decide it is finished.

- Prep first so the cooking stays calm.
- Use a spoon to taste at every important turn.
- A familiar recipe becomes yours when you learn its signals.

The Pantry That Carries the Book

These are the ingredients that make this kitchen feel like itself: fish sauce, palm sugar, tamarind, coconut milk, lime, Thai basil.

- Buy the best version of the few ingredients you use most.
- Label jars and keep the everyday things at eye level.
- A short pantry list cooks better than a crowded one.

Tools That Earn Their Place

You do not need a showroom. You need a reliable knife, a heavy pan, a pot with a lid, measuring spoons, and something sturdy to stir with.

- Keep one sharp knife sharp.
- Use a heavy pan for browning and a pot for gentler work.
- Clean as you go so the final bowl is the only thing waiting.

How to Use This Book

Each recipe is written for a real weeknight but leaves room for your own kitchen judgment. Read the full method once, then cook from the signals: scent, sound, color, and taste.

- Make the recipe once as written, then change one thing at a time.
- Use the serving notes as a starting place, not a rule.
- Write your adjustments in the margin when a version becomes your favorite.

RICE AND MORNING THINGS / RECIPE 01

Jasmine Rice with Fragrant Pandan

SERVES 4

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons fish sauce
- 1 tablespoon Thai basil
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the fish sauce and half the Thai basil. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining Thai basil a little at a time until the flavor feels finished.

Mali Chai says

Keep your heat honest. If it is smoking too hard, it is telling you something.

RICE AND MORNING THINGS / RECIPE 02

Soft Rice Porridge with Ginger

SERVES 5

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds shrimp
- 2 tablespoons palm sugar
- 1 tablespoon lime leaves
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the shrimp with the palm sugar and half the lime leaves. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining lime leaves a little at a time until the flavor feels finished.

Mali Chai says*The first taste is information, not a verdict. Adjust and taste again.*

RICE AND MORNING THINGS / RECIPE 03

Coconut Sticky Rice

SERVES 6

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds tofu
- 2 tablespoons tamarind
- 1 tablespoon fresh chilies
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the tofu with the tamarind and half the fresh chilies. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fresh chilies a little at a time until the flavor feels finished.

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RICE AND MORNING THINGS / RECIPE 04

Garlic Fried Rice

SERVES 4

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds fish
- 2 tablespoons coconut milk
- 1 tablespoon cilantro
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the fish with the coconut milk and half the cilantro. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining cilantro a little at a time until the flavor feels finished.

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RICE AND MORNING THINGS / RECIPE 05

Thai Omelet with Herbs

SERVES 5

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork
- 2 tablespoons lime
- 1 tablespoon fried shallots
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork with the lime and half the fried shallots. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fried shallots a little at a time until the flavor feels finished.

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RICE AND MORNING THINGS / RECIPE 06

Morning Rice Noodles

SERVES 6

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons Thai basil
- 1 tablespoon roasted peanuts
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the Thai basil and half the roasted peanuts. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining roasted peanuts a little at a time until the flavor feels finished.

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RICE AND MORNING THINGS / RECIPE 07

Crispy Rice Cakes

SERVES 4

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons lemongrass
- 1 tablespoon Thai basil
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the lemongrass and half the Thai basil. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining Thai basil a little at a time until the flavor feels finished.

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RICE AND MORNING THINGS / RECIPE 08

Steamed Egg Custard

SERVES 5

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds shrimp
- 2 tablespoons galangal
- 1 tablespoon lime leaves
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the shrimp with the galangal and half the lime leaves. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining lime leaves a little at a time until the flavor feels finished.

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RICE AND MORNING THINGS / RECIPE 09

Lemongrass Breakfast Broth

SERVES 6

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds tofu
- 2 tablespoons bird's-eye chilies
- 1 tablespoon fresh chilies
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the tofu with the bird's-eye chilies and half the fresh chilies. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fresh chilies a little at a time until the flavor feels finished.

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RICE AND MORNING THINGS / RECIPE 10

Scallion Rice with Fried Shallots

SERVES 4

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds fish
- 2 tablespoons jasmine rice
- 1 tablespoon cilantro
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the fish with the jasmine rice and half the cilantro. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining cilantro a little at a time until the flavor feels finished.

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RICE AND MORNING THINGS / RECIPE 11

Banana Leaf Rice Parcels

SERVES 5

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork
- 2 tablespoons fish sauce
- 1 tablespoon fried shallots
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork with the fish sauce and half the fried shallots. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fried shallots a little at a time until the flavor feels finished.

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SOUPS AND CURRIES / RECIPE 12

Tom Yum Shrimp Soup

SERVES 6

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons palm sugar
- 1 tablespoon roasted peanuts
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the palm sugar and half the roasted peanuts. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining roasted peanuts a little at a time until the flavor feels finished.

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SOUPS AND CURRIES / RECIPE 13

Coconut Galangal Chicken Soup

SERVES 4

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons tamarind
- 1 tablespoon Thai basil
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the tamarind and half the Thai basil. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining Thai basil a little at a time until the flavor feels finished.

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SOUPS AND CURRIES / RECIPE 14

Green Curry with Eggplant

SERVES 5

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds shrimp
- 2 tablespoons coconut milk
- 1 tablespoon lime leaves
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the shrimp with the coconut milk and half the lime leaves. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining lime leaves a little at a time until the flavor feels finished.

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SOUPS AND CURRIES / RECIPE 15

Red Curry with Pumpkin

SERVES 6

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds tofu
- 2 tablespoons lime
- 1 tablespoon fresh chilies
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the tofu with the lime and half the fresh chilies. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fresh chilies a little at a time until the flavor feels finished.

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SOUPS AND CURRIES / RECIPE 16

Massaman Beef Curry

SERVES 4

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds fish
- 2 tablespoons Thai basil
- 1 tablespoon cilantro
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the fish with the Thai basil and half the cilantro. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining cilantro a little at a time until the flavor feels finished.

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SOUPS AND CURRIES / RECIPE 17

Panang Chicken Curry

SERVES 5

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork
- 2 tablespoons lemongrass
- 1 tablespoon fried shallots
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork with the lemongrass and half the fried shallots. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fried shallots a little at a time until the flavor feels finished.

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SOUPS AND CURRIES / RECIPE 18

Yellow Curry with Potatoes

SERVES 6

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons galangal
- 1 tablespoon roasted peanuts
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the galangal and half the roasted peanuts. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining roasted peanuts a little at a time until the flavor feels finished.

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SOUPS AND CURRIES / RECIPE 19

Sour Orange Fish Soup

SERVES 4

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons bird's-eye chilies
- 1 tablespoon Thai basil
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the bird's-eye chilies and half the Thai basil. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining Thai basil a little at a time until the flavor feels finished.

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SOUPS AND CURRIES / RECIPE 20

Clear Vegetable Soup

SERVES 5

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds shrimp
- 2 tablespoons jasmine rice
- 1 tablespoon lime leaves
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the shrimp with the jasmine rice and half the lime leaves. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining lime leaves a little at a time until the flavor feels finished.

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SOUPS AND CURRIES / RECIPE 21

Coconut Mushroom Soup

SERVES 6

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds tofu
- 2 tablespoons fish sauce
- 1 tablespoon fresh chilies
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the tofu with the fish sauce and half the fresh chilies. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fresh chilies a little at a time until the flavor feels finished.

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SOUPS AND CURRIES / RECIPE 22

Spicy Basil Broth

SERVES 4

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds fish
- 2 tablespoons palm sugar
- 1 tablespoon cilantro
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the fish with the palm sugar and half the cilantro. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining cilantro a little at a time until the flavor feels finished.

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NOODLES AND WOK MEALS / RECIPE 23

Pad Thai with Tamarind

SERVES 5

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork
- 2 tablespoons tamarind
- 1 tablespoon fried shallots
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork with the tamarind and half the fried shallots. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fried shallots a little at a time until the flavor feels finished.

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NOODLES AND WOK MEALS / RECIPE 24

Drunken Noodles

SERVES 6

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons coconut milk
- 1 tablespoon roasted peanuts
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the coconut milk and half the roasted peanuts. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining roasted peanuts a little at a time until the flavor feels finished.

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NOODLES AND WOK MEALS / RECIPE 25

Soy Sauce Noodles

SERVES 4

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons lime
- 1 tablespoon Thai basil
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the lime and half the Thai basil. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining Thai basil a little at a time until the flavor feels finished.

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NOODLES AND WOK MEALS / RECIPE 26

Crab Fried Rice

SERVES 5

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds shrimp
- 2 tablespoons Thai basil
- 1 tablespoon lime leaves
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the shrimp with the Thai basil and half the lime leaves. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining lime leaves a little at a time until the flavor feels finished.

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NOODLES AND WOK MEALS / RECIPE 27

Pineapple Fried Rice

SERVES 6

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds tofu
- 2 tablespoons lemongrass
- 1 tablespoon fresh chilies
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the tofu with the lemongrass and half the fresh chilies. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fresh chilies a little at a time until the flavor feels finished.

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NOODLES AND WOK MEALS / RECIPE 28

Wok Charred Rice Noodles

SERVES 4

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds fish
- 2 tablespoons galangal
- 1 tablespoon cilantro
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the fish with the galangal and half the cilantro. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining cilantro a little at a time until the flavor feels finished.

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NOODLES AND WOK MEALS / RECIPE 29

Glass Noodle Stir Fry

SERVES 5

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork
- 2 tablespoons bird's-eye chilies
- 1 tablespoon fried shallots
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork with the bird's-eye chilies and half the fried shallots. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fried shallots a little at a time until the flavor feels finished.

Mali Chai says

Keep your heat honest. If it is smoking too hard, it is telling you something.

NOODLES AND WOK MEALS / RECIPE 30

Basil Chicken over Rice

SERVES 6

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons jasmine rice
- 1 tablespoon roasted peanuts
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the jasmine rice and half the roasted peanuts. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining roasted peanuts a little at a time until the flavor feels finished.

Mali Chai says*The first taste is information, not a verdict. Adjust and taste again.*

NOODLES AND WOK MEALS / RECIPE 31

Cashew Chicken Stir Fry

SERVES 4

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons fish sauce
- 1 tablespoon Thai basil
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the fish sauce and half the Thai basil. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining Thai basil a little at a time until the flavor feels finished.

Mali Chai says

Make enough for tomorrow. Good food improves after a night in the icebox.

NOODLES AND WOK MEALS / RECIPE 32

Black Pepper Beef

SERVES 5

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds shrimp
- 2 tablespoons palm sugar
- 1 tablespoon lime leaves
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the shrimp with the palm sugar and half the lime leaves. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining lime leaves a little at a time until the flavor feels finished.

Mali Chai says

Use what is on hand, but do not skip the thing that gives the dish its character.

NOODLES AND WOK MEALS / RECIPE 33

Garlic Shrimp Rice

SERVES 6

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds tofu
- 2 tablespoons tamarind
- 1 tablespoon fresh chilies
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the tofu with the tamarind and half the fresh chilies. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fresh chilies a little at a time until the flavor feels finished.

Mali Chai says

Keep your heat honest. If it is smoking too hard, it is telling you something.

SALADS AND SMALL PLATES / RECIPE 34

Green Papaya Salad

SERVES 4

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds fish
- 2 tablespoons coconut milk
- 1 tablespoon cilantro
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the fish with the coconut milk and half the cilantro. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining cilantro a little at a time until the flavor feels finished.

Mali Chai says*The first taste is information, not a verdict. Adjust and taste again.*

SALADS AND SMALL PLATES / RECIPE 35

Cucumber Relish

SERVES 5

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork
- 2 tablespoons lime
- 1 tablespoon fried shallots
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork with the lime and half the fried shallots. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fried shallots a little at a time until the flavor feels finished.

Mali Chai says*Make enough for tomorrow. Good food improves after a night in the icebox.*

SALADS AND SMALL PLATES / RECIPE 36

Larb with Toasted Rice

SERVES 6

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons Thai basil
- 1 tablespoon roasted peanuts
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the Thai basil and half the roasted peanuts. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining roasted peanuts a little at a time until the flavor feels finished.

Mali Chai says

Use what is on hand, but do not skip the thing that gives the dish its character.

SALADS AND SMALL PLATES / RECIPE 37

Pomelo and Herb Salad

SERVES 4

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons lemongrass
- 1 tablespoon Thai basil
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the lemongrass and half the Thai basil. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining Thai basil a little at a time until the flavor feels finished.

Mali Chai says

Keep your heat honest. If it is smoking too hard, it is telling you something.

SALADS AND SMALL PLATES / RECIPE 38

Warm Eggplant Salad

SERVES 5

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds shrimp
- 2 tablespoons galangal
- 1 tablespoon lime leaves
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the shrimp with the galangal and half the lime leaves. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining lime leaves a little at a time until the flavor feels finished.

Mali Chai says

The first taste is information, not a verdict. Adjust and taste again.

SALADS AND SMALL PLATES / RECIPE 39

Thai Chicken Lettuce Cups

SERVES 6

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds tofu
- 2 tablespoons bird's-eye chilies
- 1 tablespoon fresh chilies
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the tofu with the bird's-eye chilies and half the fresh chilies. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fresh chilies a little at a time until the flavor feels finished.

Mali Chai says*Make enough for tomorrow. Good food improves after a night in the icebox.*

SALADS AND SMALL PLATES / RECIPE 40

Crispy Tofu with Chili Lime

SERVES 4

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds fish
- 2 tablespoons jasmine rice
- 1 tablespoon cilantro
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the fish with the jasmine rice and half the cilantro. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining cilantro a little at a time until the flavor feels finished.

Mali Chai says

Use what is on hand, but do not skip the thing that gives the dish its character.

SALADS AND SMALL PLATES / RECIPE 41

Fresh Spring Rolls

SERVES 5

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork
- 2 tablespoons fish sauce
- 1 tablespoon fried shallots
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork with the fish sauce and half the fried shallots. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fried shallots a little at a time until the flavor feels finished.

Mali Chai says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

SALADS AND SMALL PLATES / RECIPE 42

Fried Chive Cakes

SERVES 6

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons palm sugar
- 1 tablespoon roasted peanuts
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the palm sugar and half the roasted peanuts. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining roasted peanuts a little at a time until the flavor feels finished.

Mali Chai says

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SALADS AND SMALL PLATES / RECIPE 43

Corn Fritters with Sweet Chili

SERVES 4

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons tamarind
- 1 tablespoon Thai basil
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the tamarind and half the Thai basil. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining Thai basil a little at a time until the flavor feels finished.

Mali Chai says

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SALADS AND SMALL PLATES / RECIPE 44

Peanut Cabbage Slaw

SERVES 5

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds shrimp
- 2 tablespoons coconut milk
- 1 tablespoon lime leaves
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the shrimp with the coconut milk and half the lime leaves. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining lime leaves a little at a time until the flavor feels finished.

Mali Chai says

Use what is on hand, but do not skip the thing that gives the dish its character.

GRILLS AND STREET-FOOD FAVORITES / RECIPE 45

Grilled Lemongrass Chicken

SERVES 6

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds tofu
- 2 tablespoons lime
- 1 tablespoon fresh chilies
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the tofu with the lime and half the fresh chilies. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fresh chilies a little at a time until the flavor feels finished.

Mali Chai says*Keep your heat honest. If it is smoking too hard, it is telling you something.*

GRILLS AND STREET-FOOD FAVORITES / RECIPE 46

Coconut Marinated Pork

SERVES 4

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds fish
- 2 tablespoons Thai basil
- 1 tablespoon cilantro
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the fish with the Thai basil and half the cilantro. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining cilantro a little at a time until the flavor feels finished.

Mali Chai says*The first taste is information, not a verdict. Adjust and taste again.*

GRILLS AND STREET-FOOD FAVORITES / RECIPE 47

Turmeric Fish Skewers

SERVES 5

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork
- 2 tablespoons lemongrass
- 1 tablespoon fried shallots
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork with the lemongrass and half the fried shallots. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fried shallots a little at a time until the flavor feels finished.

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GRILLS AND STREET-FOOD FAVORITES / RECIPE 48

Thai Beef Satay

SERVES 6

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons galangal
- 1 tablespoon roasted peanuts
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the galangal and half the roasted peanuts. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining roasted peanuts a little at a time until the flavor feels finished.

Mali Chai says

Use what is on hand, but do not skip the thing that gives the dish its character.

GRILLS AND STREET-FOOD FAVORITES / RECIPE 49

Grilled Pork Neck

SERVES 4

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons bird's-eye chilies
- 1 tablespoon Thai basil
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the bird's-eye chilies and half the Thai basil. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining Thai basil a little at a time until the flavor feels finished.

Mali Chai says

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GRILLS AND STREET-FOOD FAVORITES / RECIPE 50

Sticky Rice Chicken Wings

SERVES 5

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds shrimp
- 2 tablespoons jasmine rice
- 1 tablespoon lime leaves
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the shrimp with the jasmine rice and half the lime leaves. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining lime leaves a little at a time until the flavor feels finished.

Mali Chai says*The first taste is information, not a verdict. Adjust and taste again.*

GRILLS AND STREET-FOOD FAVORITES / RECIPE 51

Charcoal Eggplant Dip

SERVES 6

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds tofu
- 2 tablespoons fish sauce
- 1 tablespoon fresh chilies
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the tofu with the fish sauce and half the fresh chilies. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fresh chilies a little at a time until the flavor feels finished.

Mali Chai says

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GRILLS AND STREET-FOOD FAVORITES / RECIPE 52

Banana Leaf Fish

SERVES 4

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds fish
- 2 tablespoons palm sugar
- 1 tablespoon cilantro
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the fish with the palm sugar and half the cilantro. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining cilantro a little at a time until the flavor feels finished.

Mali Chai says

Use what is on hand, but do not skip the thing that gives the dish its character.

GRILLS AND STREET-FOOD FAVORITES / RECIPE 53

Honey Chili Ribs

SERVES 5

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork
- 2 tablespoons tamarind
- 1 tablespoon fried shallots
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork with the tamarind and half the fried shallots. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fried shallots a little at a time until the flavor feels finished.

Mali Chai says

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GRILLS AND STREET-FOOD FAVORITES / RECIPE 54

Grilled Mushrooms with Herbs

SERVES 6

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons coconut milk
- 1 tablespoon roasted peanuts
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the coconut milk and half the roasted peanuts. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining roasted peanuts a little at a time until the flavor feels finished.

Mali Chai says*The first taste is information, not a verdict. Adjust and taste again.*

GRILLS AND STREET-FOOD FAVORITES / RECIPE 55

Street Cart Sausages

SERVES 4

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons lime
- 1 tablespoon Thai basil
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the lime and half the Thai basil. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining Thai basil a little at a time until the flavor feels finished.

Mali Chai says*Make enough for tomorrow. Good food improves after a night in the icebox.*

VEGETABLES AND TOFU / RECIPE 56

Morning Glory with Garlic

SERVES 5

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds shrimp
- 2 tablespoons Thai basil
- 1 tablespoon lime leaves
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the shrimp with the Thai basil and half the lime leaves. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining lime leaves a little at a time until the flavor feels finished.

Mali Chai says

Use what is on hand, but do not skip the thing that gives the dish its character.

VEGETABLES AND TOFU / RECIPE 57

Basil Tofu Stir Fry

SERVES 6

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds tofu
- 2 tablespoons lemongrass
- 1 tablespoon fresh chilies
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the tofu with the lemongrass and half the fresh chilies. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fresh chilies a little at a time until the flavor feels finished.

Mali Chai says

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VEGETABLES AND TOFU / RECIPE 58

Thai Green Beans

SERVES 4

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds fish
- 2 tablespoons galangal
- 1 tablespoon cilantro
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the fish with the galangal and half the cilantro. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining cilantro a little at a time until the flavor feels finished.

Mali Chai says

The first taste is information, not a verdict. Adjust and taste again.

VEGETABLES AND TOFU / RECIPE 59

Braised Daikon

SERVES 5

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork
- 2 tablespoons bird's-eye chilies
- 1 tablespoon fried shallots
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork with the bird's-eye chilies and half the fried shallots. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fried shallots a little at a time until the flavor feels finished.

Mali Chai says*Make enough for tomorrow. Good food improves after a night in the icebox.*

VEGETABLES AND TOFU / RECIPE 60

Coconut Braised Greens

SERVES 6

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons jasmine rice
- 1 tablespoon roasted peanuts
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the jasmine rice and half the roasted peanuts. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining roasted peanuts a little at a time until the flavor feels finished.

Mali Chai says

Use what is on hand, but do not skip the thing that gives the dish its character.

VEGETABLES AND TOFU / RECIPE 61

Crispy Shallot Bok Choy

SERVES 4

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons fish sauce
- 1 tablespoon Thai basil
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the fish sauce and half the Thai basil. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining Thai basil a little at a time until the flavor feels finished.

Mali Chai says

Keep your heat honest. If it is smoking too hard, it is telling you something.

VEGETABLES AND TOFU / RECIPE 62

Five Spice Tofu

SERVES 5

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds shrimp
- 2 tablespoons palm sugar
- 1 tablespoon lime leaves
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the shrimp with the palm sugar and half the lime leaves. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining lime leaves a little at a time until the flavor feels finished.

Mali Chai says*The first taste is information, not a verdict. Adjust and taste again.*

VEGETABLES AND TOFU / RECIPE 63

Wok Fried Cabbage

SERVES 6

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds tofu
- 2 tablespoons tamarind
- 1 tablespoon fresh chilies
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the tofu with the tamarind and half the fresh chilies. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fresh chilies a little at a time until the flavor feels finished.

Mali Chai says

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VEGETABLES AND TOFU / RECIPE 64

Sweet Chili Squash

SERVES 4

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds fish
- 2 tablespoons coconut milk
- 1 tablespoon cilantro
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the fish with the coconut milk and half the cilantro. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining cilantro a little at a time until the flavor feels finished.

Mali Chai says

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VEGETABLES AND TOFU / RECIPE 65

Mushroom and Basil Skillet

SERVES 5

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork
- 2 tablespoons lime
- 1 tablespoon fried shallots
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork with the lime and half the fried shallots. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fried shallots a little at a time until the flavor feels finished.

Mali Chai says

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VEGETABLES AND TOFU / RECIPE 66

Tamarind Glazed Carrots

SERVES 6

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons Thai basil
- 1 tablespoon roasted peanuts
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the Thai basil and half the roasted peanuts. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining roasted peanuts a little at a time until the flavor feels finished.

Mali Chai says*The first taste is information, not a verdict. Adjust and taste again.*

SAUCES AND SIDES / RECIPE 67

Roasted Chili Jam

SERVES 4

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons lemongrass
- 1 tablespoon Thai basil
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the lemongrass and half the Thai basil. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining Thai basil a little at a time until the flavor feels finished.

Mali Chai says

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SAUCES AND SIDES / RECIPE 68

Tamarind Dipping Sauce

SERVES 5

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds shrimp
- 2 tablespoons galangal
- 1 tablespoon lime leaves
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the shrimp with the galangal and half the lime leaves. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining lime leaves a little at a time until the flavor feels finished.

Mali Chai says

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SAUCES AND SIDES / RECIPE 69

Sweet Chili Sauce

SERVES 6

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds tofu
- 2 tablespoons bird's-eye chilies
- 1 tablespoon fresh chilies
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the tofu with the bird's-eye chilies and half the fresh chilies. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fresh chilies a little at a time until the flavor feels finished.

Mali Chai says

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SAUCES AND SIDES / RECIPE 70

Peanut Satay Sauce

SERVES 4

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds fish
- 2 tablespoons jasmine rice
- 1 tablespoon cilantro
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the fish with the jasmine rice and half the cilantro. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining cilantro a little at a time until the flavor feels finished.

Mali Chai says

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SAUCES AND SIDES / RECIPE 71

Cucumber Ajat

SERVES 5

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork
- 2 tablespoons fish sauce
- 1 tablespoon fried shallots
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork with the fish sauce and half the fried shallots. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fried shallots a little at a time until the flavor feels finished.

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SAUCES AND SIDES / RECIPE 72

Green Nam Jim

SERVES 6

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons palm sugar
- 1 tablespoon roasted peanuts
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the palm sugar and half the roasted peanuts. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining roasted peanuts a little at a time until the flavor feels finished.

Mali Chai says

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SAUCES AND SIDES / RECIPE 73

Garlic Fish Sauce

SERVES 4

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons tamarind
- 1 tablespoon Thai basil
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the tamarind and half the Thai basil. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining Thai basil a little at a time until the flavor feels finished.

Mali Chai says

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SAUCES AND SIDES / RECIPE 74

Crispy Fried Shallots

SERVES 5

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds shrimp
- 2 tablespoons coconut milk
- 1 tablespoon lime leaves
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the shrimp with the coconut milk and half the lime leaves. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining lime leaves a little at a time until the flavor feels finished.

Mali Chai says*The first taste is information, not a verdict. Adjust and taste again.*

SAUCES AND SIDES / RECIPE 75

Chili Vinegar

SERVES 6

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds tofu
- 2 tablespoons lime
- 1 tablespoon fresh chilies
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the tofu with the lime and half the fresh chilies. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fresh chilies a little at a time until the flavor feels finished.

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SAUCES AND SIDES / RECIPE 76

Coconut Sambal

SERVES 4

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds fish
- 2 tablespoons Thai basil
- 1 tablespoon cilantro
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the fish with the Thai basil and half the cilantro. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining cilantro a little at a time until the flavor feels finished.

Mali Chai says

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SAUCES AND SIDES / RECIPE 77

Lime Chili Salt

SERVES 5

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork
- 2 tablespoons lemongrass
- 1 tablespoon fried shallots
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork with the lemongrass and half the fried shallots. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fried shallots a little at a time until the flavor feels finished.

Mali Chai says

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SWEETS AND DRINKS / RECIPE 78

Mango Sticky Rice

SERVES 6

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons galangal
- 1 tablespoon roasted peanuts
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the galangal and half the roasted peanuts. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining roasted peanuts a little at a time until the flavor feels finished.

Mali Chai says

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SWEETS AND DRINKS / RECIPE 79

Coconut Banana Fritters

SERVES 4

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons bird's-eye chilies
- 1 tablespoon Thai basil
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the bird's-eye chilies and half the Thai basil. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining Thai basil a little at a time until the flavor feels finished.

Mali Chai says

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SWEETS AND DRINKS / RECIPE 80

Thai Tea Ice Cream

SERVES 5

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds shrimp
- 2 tablespoons jasmine rice
- 1 tablespoon lime leaves
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the shrimp with the jasmine rice and half the lime leaves. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining lime leaves a little at a time until the flavor feels finished.

Mali Chai says

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SWEETS AND DRINKS / RECIPE 81

Pandan Coconut Jelly

SERVES 6

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds tofu
- 2 tablespoons fish sauce
- 1 tablespoon fresh chilies
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the tofu with the fish sauce and half the fresh chilies. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fresh chilies a little at a time until the flavor feels finished.

Mali Chai says

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SWEETS AND DRINKS / RECIPE 82

Grilled Pineapple

SERVES 4

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds fish
- 2 tablespoons palm sugar
- 1 tablespoon cilantro
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the fish with the palm sugar and half the cilantro. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining cilantro a little at a time until the flavor feels finished.

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SWEETS AND DRINKS / RECIPE 83

Black Sesame Rice Balls

SERVES 5

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds pork
- 2 tablespoons tamarind
- 1 tablespoon fried shallots
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the pork with the tamarind and half the fried shallots. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fried shallots a little at a time until the flavor feels finished.

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SWEETS AND DRINKS / RECIPE 84

Lemongrass Iced Tea

SERVES 6

TIME 55 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds beef
- 2 tablespoons coconut milk
- 1 tablespoon roasted peanuts
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the beef with the coconut milk and half the roasted peanuts. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining roasted peanuts a little at a time until the flavor feels finished.

Mali Chai says

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SWEETS AND DRINKS / RECIPE 85

Butterfly Pea Lime Soda

SERVES 4

TIME 65 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds chicken
- 2 tablespoons lime
- 1 tablespoon Thai basil
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the chicken with the lime and half the Thai basil. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining Thai basil a little at a time until the flavor feels finished.

Mali Chai says

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SWEETS AND DRINKS / RECIPE 86

Coconut Watermelon Cooler

SERVES 5

TIME 25 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds shrimp
- 2 tablespoons Thai basil
- 1 tablespoon lime leaves
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the shrimp with the Thai basil and half the lime leaves. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining lime leaves a little at a time until the flavor feels finished.

Mali Chai says*The first taste is information, not a verdict. Adjust and taste again.*

SWEETS AND DRINKS / RECIPE 87

Palm Sugar Coffee

SERVES 6

TIME 35 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds tofu
- 2 tablespoons lemongrass
- 1 tablespoon fresh chilies
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the tofu with the lemongrass and half the fresh chilies. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining fresh chilies a little at a time until the flavor feels finished.

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SWEETS AND DRINKS / RECIPE 88

Ginger Lime Fizz

SERVES 4

TIME 45 MINUTES

HOME KITCHEN

INGREDIENTS

- 1 1/2 pounds fish
- 2 tablespoons galangal
- 1 tablespoon cilantro
- 1 medium onion or shallot, finely chopped
- 2 tablespoons cooking oil or butter
- Salt and pepper, to taste

METHOD

1. Set out every ingredient before the heat goes on. Season the fish with the galangal and half the cilantro. 2. Warm a heavy pan or cooker over medium heat. Add the oil, then cook the onion until it softens and smells sweet. 3. Add the main ingredient and cook without crowding the pan. Turn only when the first side has taken on color. 4. Add a splash of water if the pan needs loosening, cover if tenderness is needed, and cook until the center is done. 5. Taste before serving. Add salt, pepper, and the remaining cilantro a little at a time until the flavor feels finished.

Mali Chai says

Use what is on hand, but do not skip the thing that gives the dish its character.

Master Notes and Make Ahead Plans

Cook one useful thing ahead: a sauce, a pot of beans, a loaf of bread, or a pan of roasted vegetables. The next meal starts easier when yesterday's kitchen left you something good.

“Taste it. Then decide what it needs.”

A Week of Good Suppers

Choose one recipe from the first four chapters, one vegetable or side, and one make-ahead item. Repeat ingredients across the week so the shopping stays sensible and the cooking gets easier.

“Taste it. Then decide what it needs.”

Seasonal Cooking Notes

Cook close to the season when you can. Freshness makes a simple recipe generous, and preserving or freezing a little extra keeps that flavor around longer.

“Taste it. Then decide what it needs.”

Kitchen Measures and Thank You

One cup is 240 ml. One tablespoon is 15 ml. One teaspoon is 5 ml. Most importantly, use the measure that matters after all the others: taste. Thank you for bringing this kitchen to your table.

“Taste it. Then decide what it needs.”