

PEANUT CRUSTED SMOKED DUCK WITH PICKLED GREEN PAPAYA SALAD

Yield: 4 Servings

Ingredients	Amounts
<i>For the Smoking Mix:</i>	
Green tea leaves	½ cup
Star anise	4 ea.
Szechwan peppercorns	2 tbsp.
White rice	1/3 cup
Brown sugar	¼ cup
Orange, zest only	1 ea.
<i>For the duck:</i>	
Large duck breasts crosshatched	2 ea.
Chinese 5-spice	1 tsp.
Salt and pepper	to taste
Sweet chili sauce	1 tbsp.
Roasted peanuts, minced	1 cup
Pickled Green Papaya Salad (recipe follows)	
Crispy fried shallots	½ cup
Minced roast peanuts	¼ cup

Method

1. Mix all smoking ingredients together and place in a foil-lined wok.
2. Rub the duck with the 5-spice, salt and pepper.
3. Suspend the duck in the wok and cover.
4. Heat the mixture until it begins to smoke, turn down the heat and smoke for 5 minutes.
5. Remove the duck and sear till medium rare in a hot sauté pan. Set aside to rest.
6. Brush the duck with the chili sauce and roll in the minced peanuts.
7. Refrigerate until cold.
8. Plate the salad, and arrange the salad with slivers of the peanut crusted duck breast.
9. Finish with crispy fried shallots and minced peanuts.

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PICKLED GREEN PAPAYA SALAD

Yield: 4 Portions

For the Papaya:

Daikon, julienned	1 cup
Green papaya, julienned	3 cups
Fresh lime juice	$\frac{3}{4}$ cup
Fish sauce	$\frac{1}{2}$ cup
Palm sugar	4 Tbsp.
Scud chili, minced	1 ea.

For the salad:

Watercress, washed and thick stems removed	1 bu.
Cucumber, julienned	1 ea.
Bean sprouts, ends picked off	2 cup
Cilantro leaves	1 cup
Green onions, chiffonade	3 ea.
Roasted peanuts, minced	$\frac{1}{4}$ cup

For the Dressing:

Peanut oil	3 Tbsp.
Sweet rice wine	2 Tbsp.
Rice wine vinegar	2 Tbsp.
Fresh ginger juice	2 Tbsp.

1. Toss the papaya ingredients together and refrigerate for two days.
2. Drain the green papaya well, and toss in a bowl with the salad ingredients.
3. Whisk the dressing ingredients together thoroughly and use to dress the salad.

© Mai Pham

PEANUT BARBECUE SAUCE

Yield: 3 Cups

Ingredients	Amounts
Ketchup	1 cup
Dark brown sugar, packed	3/4 cup
Brewed espresso	1/2 cup
Red wine vinegar	1/4 cup
Onion, medium, coarsely chopped	1 ea.
Jalapeños, halved and seeded	3 ea.
Garlic cloves, crushed	2 ea.
Molasses	2 Tbsp.
Dry mustard powder, mixed with 1 Tbsp. water	2 Tbsp.
Worcestershire sauce	2 Tbsp.
Ground cumin	2 Tbsp.
Ancho chile powder	2 Tbsp.
Peanut butter, smooth	1/4 cup
Ham hock broth, optional	as needed

Method

1. Combine all of the ingredients in a medium saucepan and bring to a boil. Simmer over low heat for 20 minutes; let cool.
2. Transfer the sauce to a blender or food processor and puree until smooth. Thin with ham hock broth, if necessary.

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5-SPICE BROWN PEANUTS

Yield: 8 portions

Ingredients	Amounts
Light soy	1 ½ oz.
Dark soy sauce	2 ½ oz.
Rock sugar, slightly crushed	2 Tbsp.
Rich chicken stock (or water)	6 cups
Fresh gingerroot, ¼ " thick slice	1 ea.
Scallions, white and green parts	2 ea.
Star anise, whole	1 ea.
Cassia bark (or cinnamon stick), 2" long	1 ea.
5-spice powder	1/4 tsp.
Shelled raw peanuts	2 cups

Method:

1. Bring all ingredients to a rolling boil until reduced by ¼. Add peanuts.
2. Cook on a simmer, uncovered, until peanuts are soft, about 30 minutes. Add more stock or water as needed so peanuts remain fully submerged. Cool in the liquid, strain and serve. Refrigerate any leftovers, which may be eaten cold.

© Olivia Wu

CHICKEN SATAY WITH THAI PEANUT SAUCE

Yield: 8 portions

Ingredients	Amounts
For the Marinade:	
Coconut milk	3 Tbsp.
Minced lemongrass	2 ½ Tbsp.
Fish sauce	1 ½ Tbsp.
Salt	¼ tsp.
Ground turmeric	1 ½ tsp.
Vegetable oil	3 Tbsp.
Boneless, skinless chicken breast, cut into 3 x ¼" x 1" pieces	1 ½ lb.
Bamboo skewers, soaked in water 30 minutes	24-32 ea.
Thai Peanut Sauce (recipe follows)	1 cup

Method

1. Season the chicken sliced with salt and pepper.
2. Combine the coconut milk, condensed milk, lemongrass, fish sauce, salt, turmeric and vegetable oil in a bowl and blend well with a whisk. Add the chicken slices and marinate for 30 minutes.
3. Thread the chicken onto the bamboo skewers and grill or pan-sear the meat until just done, about 4 to 5 minutes total.
4. Arrange the skewers on a plate, then drizzle the peanut sauce on top.

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THAI PEANUT SAUCE

Yield: 2 ¾ cups

Ingredients	Amounts
Coconut milk	1 2/3 cup
Thai red curry paste	1 ½ Tbsp.
Lemongrass, minced	1 Tbsp.
Roasted chili paste (nam prik pao), optional	1 tsp.
Creamy peanut butter	4 Tbsp.
Water	½ cup
Chopped roasted peanuts	4 Tbsp.
Palm or cane sugar	½ Tbsp.
Fish sauce or to taste	1 Tbsp.
Lime juice	½-1 Tbsp.

Method:

1. Place ½ cup of the thick creamy portion of the coconut milk in a small saucepan over moderate heat. Stir until the coconut is bubbly, fragrant, and slightly reduce, about 1 minute.
2. Add the curry paste, lemongrass and roasted chili paste. Cook until aromatic, stirring to prevent burning. Add the remaining coconut milk, peanut butter, water, chopped roasted peanuts, sugar, and fish sauce. Bring to a simmer. Add the lime juice just prior to serving. Check for a nice balance of salty, sweet, sour and spicy flavors.

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CHILI PEANUT OIL

Yield: 1 ½ cup oil

Ingredients	Amounts
Peanut oil, preferably Lion & Globe*	1 cup
Whole dried arbol chiles, seeded and stemmed	½ cup
Sesame oil (optional)	1 Tbsp.

Method

1. In a stainless steel pot, heat the chilies and the oil over medium heat until the peppers begin to foam.
2. When the pepper begin to blacken (approximately 10 minutes, turn off the heat, cover, and allow to sit for 2 hours or longer.
3. Strain and keep in a covered jar in a cool location out of the light.

*With its fragrance of lightly toasted peanuts, Lion & Globe, available in Asian markets, is a cold-pressed peanut oil that is especially tasty for salads and dip sauces. It is manufactured in Hong Kong.

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ECUADORIAN POTATO AND CHEESE PATTIES WITH PEANUT SAUCE AND RED ONION RELISH *LLAPINGACHOS CON AJÍ DE MANÍ Y AJÍ DE CEBOLLA*

Yield: 24 Llapingachos (8 appetizer servings)

Ingredients	Amounts
Medium russet or other mealy potatoes (about 1 ½ lbs), peeled and quartered	4 ea.
Water	2 qts.
Coarse salt	1 Tbsp.
Scallions (white part only), finely minced	6 ea.
Ecuadorian <i>quesillo</i> (fresh cheese) or Monterey Jack cheese, grated (use largest holes)	4 oz.
Freshly ground black pepper	½ tsp.
Salt or to taste	¼ tsp.
Achiote-infused corn oil	½ cup

For the Sauce and Relish:

Ecuadorian Peanut Sauce (recipe follows)

Ecuadorian Red Onion Relish (recipe follows)

Method

- Cooking the Potatoes:** Place the potatoes in a medium pot with 2 quarts of water and 1 tablespoon salt and bring to a boil over medium high heat. Simmer until soft, about 30 minutes. Drain and mash, leaving the mixture slightly chunky.
- Mixing and Shaping:** When the puree cools a bit, but is still warm to the touch, add the scallions, cheese, black pepper, and salt. Mix well. Divide the puree into 24 balls – about one heaping tablespoons of puree for each ball. Flatten the balls to form patties 1 ½ inch wide by 1/2-inch thick. Let cool for at least twenty minutes before cooking, otherwise they will stick to the pan and fall apart.
- Cooking:** When the patties are cool and firm to the touch, heat a 10-inch nonstick skillet. Add 1 oz achiote oil and 10 - 12 patties. Cook for 3 minutes at low heat to form a crust. With a narrow spatula, flip the patties over and brown them on the other side for three minutes. Repeat the process with rest of the *llapingachos*.
- Assembling:** Serve hot with a dollop of Ecuadorian Peanut Sauce (see recipe) and a spoonful of Ecuadorian Red Onion Relish over each patty at the table (see recipe).

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ECUADORIAN PEANUT SAUCE

AJÍ DE MANÍ

Yield: 1 2/3 cup

Ingredients	Amounts
Roasted unsalted peanuts	3 oz.
Whole milk	1/2 cup
Achiote-infused corn oil	3 Tbsp.
Garlic cloves, finely chopped	4 ea.
Medium white onion, finely chopped (about 1 1/2 cups)	1 ea.
Ground cumin	1/2 tsp.
Freshly ground black pepper	1/2 tsp.
Finely chopped cilantro	1/4 cup
Salt	1 tsp. or to taste.
Water	3/4 cup
Lime juice	1/2 tsp.

Method

1. Place the peanuts and milk in a blender or food processor; process into a smooth puree. Set aside. Heat the oil over medium heat in a small skillet or saucepan. Add the onion, sauté until light gold. Add the garlic, and sauté until light gold, about 30 seconds. Add cumin, black pepper, and salt, and sauté until aromatic.
2. Add the peanut puree, and stir to mix. Cook, stirring until thick and creamy. Add lime juice and dilute with water until sauce consistency. Serve at room temperature.

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ECUADORIAN RED ONION RELISH

AJÍ O SALSA DE CEBOLLA

Yield: 1 ½ cups

Ingredients	Amounts
Medium red onions, peeled and thinly sliced in rings or slivers	1 ea.
Salt	½ Tbsp.
Juice of one large lime (about 1/4 cup)	
Medium vine-ripened tomato, seeded and finely diced	½ ea.
Fresh cayenne peppers or 2 serrano peppers, seeded, deveined, and finely chopped	1 tsp.
Finely chopped cilantro	1 Tbsp.

Method

1. Place the onions and salt in a medium-sized bowl and cover with hot tap water (120°F). Stir and allow to rest for 10 minutes. Turn into a colander and rinse under cold running water and drain thoroughly.
2. Place in a medium bowl with the lime juice. Allow to rest for 5 minutes. Stir in the tomatoes, hot peppers, and cilantro. Check for salt. Serve at room temperature as a table sauce for *llapingachos*.

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FIERY SPICY PEANUTS

MOONGPHALI CHATPATA

Yield: 2 Cups / 8 Servings

Ingredients	Amounts
<i>For the Chat Masala mixture:</i>	
Cumin seeds, toasted and ground	4 tsp.
Amchor	2 Tbsp.
Cayenne	2 tsp.
Black pepper	1 tsp.
Black salt	$\frac{3}{4}$ tsp.
Kosher salt	1 tsp.
Chat Masala or,	1½ tsp.
Madras curry powder	$\frac{1}{2}$ tsp.
Cayenne pepper	$\frac{1}{2}$ tsp.
Powdered dry mint leaves	$\frac{1}{2}$ tsp.
Kosher salt	$\frac{1}{2}$ tsp.
Powdered Sugar	2 tsp.
Peanut oil	$\frac{1}{4}$ cup
Raw peanuts with skin, preferably small	2 cups

Method:

1. Combine in a small bowl Chat Masala, cayenne pepper, paprika, mint leaves, salt and sugar. Set aside until needed.
2. In a kadhahi or a large frying pan over medium high heat, warm the oil. Add the nuts and fry, stirring and tossing, until the peanuts puff and begin to crack, about 6 minutes. Pour peanuts and oil into a colander to drain the oil. Transfer to a baking sheet so that the nuts are in a single layer. Drain for 1 minute, then sprinkle the powdered sugar over the nuts and mix lightly. Sprinkle the spice powder over the nuts and mix again. Serve warm or at room temperature.

© Julie Sahni

GREEN PAPAYA SALAD WITH LEMONGRASS SHRIMP

Yield: 8 portions

Ingredients	Amounts
<i>For the Dressing:</i>	
Garlic, minced	1 tsp.
Thai bird chili (or ½ Serrano), chopped	2-3 ea.
Sugar	4 tsp.
Fish sauce	2 Tbsp.
Fresh lime juice	2 Tbsp.
<i>For the Shrimp:</i>	
Sugar	1 tsp.
Minced lemongrass	1 ½ Tbsp.
Minced shallots	1 tsp.
Thai bird chilies, minced	2 ea.
Fish sauce	2 tsp.
Vegetable oil	1 Tbsp.
Medium-size raw shrimp (21-25 count), shelled and deveined	2/3 lb.
<i>For the Salad:</i>	
Medium green papaya, peeled, seeded and shredded into thin, long strands	1 ea.
Thai basil leaves, cut in thirds	2/3 cup
Fried shallots	¼ cup
Coarsely chopped roasted peanuts	¼ cup
Cilantro	8 sprigs

Method

1. **For the dressing:** For the dressing, combine the garlic, chilies, 4 teaspoons sugar, fish sauce, lime juice in a small bowl and set aside.
2. **For the Marinade:** Place 1 teaspoon sugar, lemongrass, shallots, chilies, fish sauce and oil in a medium-size bowl and mix well. Add the shrimp. Toss gently to coat and marinate for 20 minutes. Grill or sear the shrimp in an oiled skillet over high heat until just done, about 2 to 3 minutes. Set aside to cool.
3. Slightly bruise the papaya strands in a mortar and pestle.
4. Put the cooked shrimp, papaya, basil and fried shallots in a mixing bowl. Add the dressing and toss gently to evenly coat all ingredients. Sprinkle the peanuts into the bowl, then toss and transfer to a serving dish. Garnish with cilantro and serve.

© Mai Pham

HEARTY QUINOA AND PEANUT SOUP FROM THE HIGHLANDS

SANGO DE QUINOA Y MANÍ

Yield: 8 servings

Ingredients	Amounts
Quinoa, cooked	1 cup
Achiote-infused oil (preferably corn oil)	2 Tbsp.
Medium white onion, finely chopped	1 cup
Ground cumin	½ tsp.
Creamy fresh cheese (or low-salt French feta), crumbled	2 oz.
Salt	2 tsp. or to taste
Medium Russet potatoes, cut 1-inch dice	2 ea.
Water	1¼ cup
Milk	3 cups
Unsalted roasted peanuts, finely ground	2 oz.
Serrano pepper, finely minced	1 ea.
Lime juice	4 tsp.
Cilantro, chopped	2 Tbsp.

Method

1. Place quinoa in a medium sized saucepan and dry cook stirring over medium heat until the quinoa has a nutty aroma and begins to “pop” slightly. When the quinoa has toasted add 6 cups of water; bring to a boil over high heat. Lower heat to medium and simmer for 20 minutes. Drain in a colander and reserve.
2. Heat the oil in a medium saucepan over medium heat. Add the onion and sauté until soft, about 4 minutes. Stir in the cumin and sauté briefly.
3. Add half of the crumbled cheese and cook, stirring, for 30 seconds. Add the potatoes, salt, water and milk; simmer until the potatoes are soft, about 20 minutes.
4. Stir in the quinoa and the ground peanuts. Add remaining cheese and stir to mix for 2 to 5 minutes. Thin with more milk if the soup is too thick. Adjust seasoning with lime juice to taste and garnish with serrano pepper and cilantro before serving.

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HYDERABAD EGGPLANT CURRY IN SESAME-PEANUT GRAVY *BAGHARE BAIGAN*

Yield: 4 servings

Ingredients	Amounts
Small round Indian or long Asian eggplant	1 ¼ to 1 ½ lbs.
Tamarind pulp	3 oz.
Boiling water	1 cup
White sesame seeds	2 tsp.
White poppy seeds	2 tsp.
Peanut or light sesame oil, divided	6 Tbsp.
Coriander seeds	1 Tbsp.
Cumin seeds	1 tsp.
Freshly grated coconut	2 Tbsp.
Crushed red pepper flakes	1 tsp.
Finely chopped onions	½ cup
Finely chopped garlic	2 tsp.
Shelled roasted peanuts, without skin	18 ea.
Small green chilies, halved lengthwise with seeds	3 ea.
Fresh kari leaves	32 ea.
Ground turmeric	½ tsp.
Coarse salt or to taste	1 tsp.
Coconut sugar	1 Tbsp.
Roasted salted peanuts, chopped	2 Tbsp.
Cilantro leaves	2 Tbsp.
Scallions, slice on long bias	2 Tbsp.

Method

1. Quarter eggplant with stem, lengthwise. If you are using Asian eggplant then cut into 1 ½ -inch pieces. Toss with 1 ½ tsp. salt and lay in a single layer on a sheet pan for 20 minutes. Pat dry with paper towels and set aside.
2. Put tamarind in a bowl. Add boiling water and soak for 30 minutes. Mash the tamarind using fingers, squeezing to extract as much pulp as possible. Strain the pulp through a coarse china cap into a pint measuring cup. Add additional water if necessary to make 1-1/2 cups tamarind juice. Discard the fibrous residue and seeds.
3. Combine the sesame and poppy seeds in a small dry frying pan. Toast the seeds over medium-high heat, shaking and tossing, until they become aromatic and turn golden, about 4 minutes. Transfer to a bowl.
4. Lower heat to medium and return the pan to the burner. Add 1 tablespoon oil. When the oil is hot, add coriander and cumin. Cook the spices until they turn a few shades darker and become aromatic. Stir in coconut and pepper flakes and cook until

coconut turns light golden, about 2 minutes. Remove spices to the bowl containing the seeds.

5. Add 2 tablespoons oil to the pan and return to the burner. When the oil is hot, add the onion and garlic. Cook over medium-high heat stirring occasionally, until the onion is golden brown, about 6 minutes. Remove onion mixture with the oil into the bowl.
6. Add the onion-spice mixture to a blender along with peanuts. Process the mixture, adding just enough tamarind juice to make a fine paste.
7. Heat the remaining 3 tablespoons oil in a sauté pan. Add the eggplant and over high heat cook, turning and tossing, until lightly seared, about 5 minutes. Stir in chilies, kari leaves, and turmeric. Cook for a minute. Reduce heat and add the pureed paste along with the remaining tamarind juice, mix well. Bring to a simmer and stir in the coconut sugar. Cook the eggplant, covered, over low heat until tender, about 10 minutes. Transfer the curry into a shallow dish and serve garnished with cilantro leaves, scallions and chopped peanuts. Serve with rice pilaf or naan bread.

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KUNG PAO CHICKEN WITH PEANUTS

Yield: 3 portions as the mainstay of a meal, 6 as part of a larger meal

Ingredients	Amounts
Boneless chicken thigh, skin optional	8 oz.
Cornstarch	2 tsp.
Salt	to taste
Sesame oil	1 tsp.
Egg white	1 each
Shaoxing	½ tsp.
Bean sauce	1 Tbsp.
Hoisin sauce	1 Tbsp.
Chili paste with garlic	1 Tbsp.
Red wine vinegar	1 Tbsp.
Sugar	1 Tbsp.
Peanut oil	1 cup
Shelled unsalted peanuts	½ cup
Dried hot red chiles	4-6 ea.
Garlic cloves, chopped	6-8 ea.
Scallion cut into ½-inch lengths, white part only	½ cup
Cilantro leaves	½ cup
Sesame oil	Few drops

Method

1. Cut the chicken into 1/2-inch cubes.
2. Mix the egg white until slightly foamy. Add the cornstarch, salt, shaoxing wine and sesame oil. Add the chicken and let sit for 30 minutes.
3. Mix the bean sauce, hoisin, chili paste, vinegar and the sugar then set aside.
4. Heat 1 cup oil in a wok over medium heat. Add the peanuts, and cook, stirring constantly until golden brown. Remove peanuts with a slotted spoon, reserving the oil. Drain peanuts well on paper towels.
5. Re-heat the oil until hot. Add the chicken and cook, stirring, until the meat changes color. Remove with a slotted spoon to drain, reserving the oil once more.
6. Heat a clean skillet or wok over high heat. When hot, add 1 ½ tablespoons of the reserved oil then add the dried chilies. Cook until they blacken and smoke. Add the garlic and scallion whites then briefly stir.
7. Reduce the heat to medium. Add the sauce mixture and cook, stirring until it boils.
8. Add the reserved chicken and toss until well coated and cooked through. Turn off the heat, stir in the peanuts and cilantro.
9. Serve sprinkled with the sesame oil.

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MADRAS HOT AND SPICY TAMARIND SAUCE WITH PEANUTS *PULIKACHAL*

Yield: 2 cups

Ingredients	Amounts
Tamarind pulp (a ball about the size of a large lemon or tangerine)	3 oz.
Dates, pitted	2 oz.
Boiling water	2 cups
Oil	3 Tbsp.
Brown mustard seeds	1 tsp.
Whole, small dried red chili pods	8-12 ea.
Yellow split peas (chana dal)	1 ½ Tbsp.
White gram beans (urad dal)	1 ½ Tbsp.
White sesame seeds	3 Tbsp.
Shelled raw, whole peanuts	½ cup
Freshly ground coriander seeds	1 Tbsp.
Asafetida powder or 1 teaspoon minced garlic	¼ tsp.
Ground turmeric	¼ tsp.
Indian raw sugar jaggery (gur)	3 Tbsp.
Fresh kari leaves (optional)	12 ea.
Coarse salt or to taste	½ tsp.
Chopped cilantro	¼ cup
Chopped roasted peanuts	6 Tbsp.

Method

1. Put tamarind and dates in a bowl. Add boiling water and soak for 30 minutes. Mash the tamarind and dates using fingers, squeezing to extract as much pulp as possible. Strain the pulp through a coarse china cap into another bowl. Discard the fibrous residue and seeds.
2. Heat the oil in a saucepan until hot. Add mustard seeds and cover the pan as the seeds, while sputtering, will pop and scatter all over. When the sputtering begins to subside, uncover the pan and add chili pods. Stir to ensure even browning of chilies. When chilies turn almost black, lower the heat and add the split peas and fry, stirring. When the peas begin to turn light brown, add the gram beans, sesame seeds and the peanuts. Fry for 5 - 6 minutes or until they turn light golden. Stir in the asafetida, coriander and turmeric.
3. Add the prepared tamarind juice, jaggery, kari leaves and salt. Bring contents to a boil.
4. Cook the sauce, gently boiling over low heat for 15-25 minutes or until reduced and thickened to a gravy-like consistency. Stir occasionally to ensure it is not sticking

and burning. Let sauce cool to room temperature before serving. This peanut-studded sauce is generally served with rice pilafs, rice casseroles, and dumplings called *Idlees* but I also like them with grilled food, especially grilled shrimp or pork chops.

© Julie Sahni

MAHARASHTRA-STYLE FIERY HOT TAPIOCA AND PEANUT CROQUETTES SAGO WADA

Yield: 2 dozen 2-inch round vadas.

Ingredients	Amounts
Tapioca, medium pearls	6 Tbsp.
Hot green chilies, finely chopped with seeds	8 ea.
Finely chopped cilantro (leaves and tender stem)	½ cup
Roasted peanuts, chopped	½ cup
Medium-sized potatoes, boiled, peeled and coarsely mashed	3 ea. (about ¾ lb.)
Scallions, chopped	½ bu.
Asafetida powder (or ¼ cup finely chopped shallots)	¼ tsp.
Peanut oil (enough to fill a kadhai or deep fryer to a depth of 1 ½ inches)	

Method

1. Put the tapioca in a colander. Add cold water and drain. Repeat three to four times to wash tapioca of excess starch clinging to the surface. Add enough water to cover the tapioca by an inch and let soak for 20 minutes. Drain, rinse, and drain again. Put in a bowl.
2. Add half the potatoes and the remaining ingredients except the oil to the tapioca and mix thoroughly, kneading the mixture for 1 -2 minute. Mix in the rest of the potatoes so you have a chunky mixture. Season well with salt and pepper. Clean your hands well.
3. Moisten your hands with a little water (this is to prevent the mixture from sticking to your fingers). Pinch off about 1-inch round piece of dough and roll into a smooth ball. Press the balls lightly but firmly to flatten them slightly. Set aside. The patties may be formed several hours ahead and kept refrigerated, covered with plastic wrap.
4. Heat ¼ inch of oil in a kadhai. Add 6 or 7 patties at a time and panfry, turning them when they turn golden brown, about 3 minutes per each side. Drain on paper towels and continue with the rest the same way.

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CORIANDER-MINT CHUTNEY

Yield: 1 ½ cups

Ingredients	Amounts
Cilantro, including tender stems, packed	1 ¼ cup
Serrano chiles, stemmed	2 ea.
Onion, chopped	2 Tbsp.
Lime, juiced	½ ea.
Sugar	½ tsp.
Mint leaves, packed	½ cup
Water, cold	1/3 cup

Method

1. Blend all of the ingredients in a blender or food processor until finely pureed. Add more water as necessary to facilitate blending.
2. Cover and chill until needed.

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CREAMY YOGURT SALAD

Yield: 2 ½ cups

Ingredients	Amounts
Yogurt, plain	1 ½ cups
Sour cream	½ cup
Mint leaves, minced	1 Tbsp.
Cilantro, minced	2 Tbsp.
Cumin seeds, roasted and ground	¾ tsp.
Coriander seeds, roasted and ground	¾ tsp.
Serrano chile, stemmed and minced	1 ea.
Sugar	1 tsp.
Salt	½ tsp.
Cucumber, grated and wrung dry in a towel	1 ea.
Cayenne pepper	

Method

1. Stir together all the ingredients. Cover and chill until needed.
2. When ready to serve, sprinkle lightly with cayenne.

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PEANUT CRUSTED CATFISH WITH CREOLE MUSTARD SAUCE

Yield: 8 Portions

We recommend serving the catfish with shredded lettuce or Southern style braised collard, chard or mustard greens.

Ingredients	Amounts
Catfish fillets	24 oz.
Salt	1 Tbsp.
Black Pepper	1 tsp.
Thyme, freshly chopped	1 Tbsp.
Cayenne	½ tsp. or to taste
Paprika	1 Tbsp.
AP flour	1 cup.
Eggs, lightly whipped	3 ea.
Peanuts, lightly roasted and chopped fine	1 cup
Peanut flour	1 cup
Butter	8 oz.
Mayonnaise	1 ½ cup
Pickles, chopped	2 Tbsp.
Lemon juice	½ tsp. more as needed
Capers	2 Tbsp.
Red Onion, minced	½ ea.
Tarragon, fresh	to taste
Creole mustard	¼ cup
Hot sauce of your choice	to taste
Lemon, cut into large wedges	2 each

Method

1. Mix the mayonnaise, lemon juice, hot sauce and mustard until smooth, then fold in the rest of the sauce ingredients. Season to taste. Keep it chilled.
2. Clean the catfish fillet of all bones and fat. Combine the salt, pepper, thyme, cayenne and paprika together. Use the spice mixture to thoroughly season catfish fillets.
3. Season the flour, egg mixture and peanut flour with some additional salt. Coat the fish in the flour, then dip in the egg mixture and roll in the premixed peanut flour and chopped peanuts.
4. In a hot thick skillet add the butter and melt. Just before the butter turns brown add the catfish all at once and turn the heat down. Cook the catfish for 5 to 6 minutes on each side until crispy and golden brown.
5. On a big plate, mound a big serving of the chard or mustard greens. Place the catfish on top and serve a big scoop of the Creole sauce next to the fish along with a big lemon wedge.

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PEANUT SAUCE WITH NOODLES

Yield: 2 cups of sauce/6 portions of the dish

Ingredients	Amounts
<i>For the sauce:</i>	
Fine peanut oil such as Lion & Globe	1 ½ cups
Raw blanched and peeled peanuts (available at Chinese markets)	1 cup
Freshly brewed Chinese black tea	½ cup
Chopped ginger	1 Tbsp.
Garlic cloves, chopped	6 ea.
Fresh chili peppers (green or red), chopped	2 ea.
Kosher salt	2 tsp.
Sugar	2 ½ Tbsp.
Dark soy sauce	2 tsp.
Light soy sauce	1 ½ Tbsp.
Red wine vinegar	3 Tbsp.
Sesame oil	2 Tbsp.
Hot chili oil (see recipe below)	1 Tbsp.
Lemon, juiced	½ each
<i>For the rest of the dish:</i>	
Fresh Chinese egg noodles, cooked	1 lb.
English cucumber, peeled, seeded and finely julienned	1 ½ ea.
Fresh coriander leaves	½ cup
Fresh poached and hand-shredded chicken breast (optional)	2 ea.

Method

1. *For the sauce:* Heat 1 ½ cup oil in a wok over medium heat. Add the peanuts, and cook, stirring constantly until golden brown. Remove the peanuts with a slotted spoon to a food processor and reserve ½ cup of the oil (use the rest for cooking or salads).
2. Grind the peanuts to a coarse paste. Add 1/4 cup of the reserved peanut oil, a splash of the tea, the ginger, garlic, chili peppers, salt and sugar and continue to grind. Add the soy sauces and vinegar and grind some more.
3. Transfer the mixture to a bowl and stir in lemon juice, sesame oil and chili oil by hand. Finally stir in the remaining tea until the sauce is smooth.
4. *To serve with noodles:* Serve over Chinese egg noodles that have been cooked, drained, run under cold water to stop the cooking, drained again, then tossed with 2 teaspoons of sesame oil per half-pound of noodles, cooked.
5. Use 1/3 cup of peanut sauce for every half-pound of noodles, cooked. Garnish to taste with the cucumber, coriander leaves and optional shredded chicken.

© Bruce Cost

PERUVIAN MIRASOL PEPPER PEANUT SAUCE

Ocopo

This sauce can be served with boiled Bliss potatoes, lettuce leaves, and purple Peruvian olives.

Yield: 3 1/2 cups

Ingredients	Amounts
Mirasol peppers, stemmed and seeded	6 ea.
Large garlic cloves	4 ea.
Small red onion, peeled and coarsely chopped	1 ea.
Mild extra-virgin olive oil (optional)	2 Tbsp.
Huacatay, fresh-frozen (thawed) or dried ground (can substitute cilantro)	1 Tbsp.
Unsalted toasted peanuts	3/4 cup
Fresh cheese (queso blanco) or low-salt French Feta, crumbled	3-4 oz. or to taste
Half and half	3/4 cup
Salt	1 tsp. or to taste
Lime juice	2 tsp.

Method

1. Heat a griddle or heavy-bottomed skillet over medium high heat. Add the mirasol peppers and roast, turning with tongs, until lightly charred, about 30 seconds on each side. Place in a small bowl. Cover with 2 cups water and let soak until the peppers are soft. Alternatively, place the peppers in a small saucepan with the 2 cups water. Bring to a boil over medium heat and simmer until soft, about 15 minutes. Drain and reserve 1/2 cup of the cooking liquid. Chop peppers and set aside.
2. Heat 2 tablespoons of the oil in a medium skillet over medium heat. Add the garlic, and sauté until light gold, about 30 seconds. Add the onion and peppers and sauté, stirring, until soft, about 5 minutes. Remove from heat and let cool.
3. Place the onion-pepper mixture in a blender or food processor with the huacatay, peanuts, cheese, milk, and reserved cooking liquid. Process the mixture into a smooth paste. . Adjust taste with lime juice and salt. To serve, spoon over hot boiled potatoes. Garnish with lettuce, Peruvian purple olives, and hard-boiled eggs.

Note: If cutting the recipe in half, keep the same amounts for the cooking sauce (peppers, onion, garlic, onion). Reduce the other ingredients. The sauce tends to thicken as it stands. Add about 1 cup total of the reserved pepper cooking liquid to make it more fluid if it is to stand for a long time. Or, add more milk. The sauce will keep well in the refrigerator: bring it to room temperature and loosen it a bit with milk before serving.

© Maricel Presilla

ROASTED PEANUT SALSA

SALSA DE CACAHUATE

Yield: 3 ¼ Cups

Ingredients	Amounts
Garlic cloves, unpeeled	2 ea.
Dried guajillo chiles, stemmed and seeded	2 ea.
Dried arbol chiles, stemmed and seeded (or, for a less spicy salsa, replace with 1 additional guajillo chile)	3 ea.
Roasted peanuts (skinless ones give a lighter flavor; "Spanish" peanuts – with skin – give a more robust flavor)	1 ½ cups
Salt	1 tsp. or to taste

Method

1. **Roast garlic and chiles:** Heat an ungreased griddle or skillet over medium. Lay the garlic cloves on the hot surface; turn regularly until blackened in spots and soft, about 15 minutes. Meanwhile, tear chiles into flat pieces. Working with a few at a time, use a metal spatula to press pieces firmly onto hot surface until they are very aromatic and change color slightly, 10 to 20 seconds. Flip and press down to toast the other side. Place chiles in a bowl and cover with hot tap water. Use a plate to weigh down the chiles to keep submerged. Let soak until soft, 15 to 20 minutes.
2. **Finish salsa:** Drain the chiles, discarding the soaking liquid. Peel garlic. Combine garlic, chiles, peanuts and 1 ¾ cups water. Blend until smooth. Strain through a medium-mesh sieve to remove chile skins. Adjust seasoning. Serve at room temperature.

© Rick Bayless

SPICY ROASTED PEANUTS CACAHUATES ENCHILADOS

Yield: 2 cups filling

Ingredients	Amounts
Guajillo chiles, stemmed, seeded, deveined and torn into flat pieces (about 2 large chiles)	½ oz.
Salt	½ tsp.
Vegetable oil	¼ cup
Garlic cloves, peeled and cut into several small pieces	3 ea.
Shelled raw peanuts, with or without skin	8 oz. (2 cups)
Salt	1 ½ tsp.

Method

1. **For the Chile Powder:** Heat a griddle or heavy skillet over medium heat. Toast the chile pieces, pressing them flat for a few moments, then flipping them over and pressing again. The chiles should noticeably change color, give off a nice fragrance and blister slightly. Remove from the skillet and allow to cool. They become nearly crisp after they cool.
2. Place the cooled chiles and salt in a spice grinder and pulverize, working in batches as necessary. Taste the powder. If it is too mild for your taste (this appetizer should be spicy), add a little chile de arbol or ground cayenne pepper. You should end up with about 2 tablespoons of the salted chile powder.
3. **For the Peanuts:** Heat the oil over medium-low in a medium-size skillet. Add the garlic and cook slowly until golden, pressing on the garlic from time to time with the back of a spatula. Approximately 5 minutes.
4. Remove the garlic with a slotted spoon and discard. Increase the heat to medium. Add the peanuts and stir frequently for 5 to 7 minutes until they are toasted through. Break one open to check.
5. Pour peanuts into a heatproof colander set over a bowl. Allow them to drain and cool for several minutes, then scoop them into a separate bowl.
6. Sprinkle the chile-salt mixture over the peanuts and toss well. Add additional salt if desired.
7. When the peanuts are completely cool, store in an airtight container at room temperature.

© Rick Bayless

THAI PEANUT DIPPING SAUCE

Nam Jeem Tua

Yield: 2 ½ cups

Ingredients	Amounts
Garlic	6 ea.
Shallots	2 ea.
Lemon grass, bottom half only, trimmed	2 Tbsp.
Fresh or frozen Galangal ginger, minced	1 tsp.
or, Ground, dried galangal	½ tsp.
Cilantro stem	1 Tbsp.
Cumin seeds,	½ tsp.
Coriander seed	½ tsp.
Red chilies, dried	5 ea.
Freshly ground nutmeg	¼ tsp.
Ground cinnamon	¼ tsp.
Ground mace	¼ tsp.
Shrimp paste	½ tsp.
Unsalted roasted peanuts	½ cup
Coconut milk (can use 14-oz can)	1½ cups
Fish sauce	2 Tbsp.
Palm or coconut sugar	1 Tbsp.
Wet tamarind (dissolved in 2 Tbsp. Water, strained)	1 tsp.
Lime juice	1 tsp.

Method

1. Cut and discard the root tip of the garlic cloves and shallots but leave the skin on. Place both in the oven and roast at 400 degrees until softened, about 10 minutes for garlic, and 20 minutes for shallots.
2. Meanwhile, mince the lemongrass, galangal and cilantro stems.
3. In a small dry pan, toast the coriander and cumin seeds over medium heat until they are aromatic and dark brown, stirring frequently. Next toast the red chilies, stirring constantly until they turn a dark red color and are slightly charred. Grind the toasted ingredients in a clean coffee grinder to a fine powder.
4. Using a heavy mortar and pestle, pound the lemongrass, galangal and cilantro stems until they are reduced to a paste. Peel the roasted garlic and shallots and mash in with the mixture until well blended. Then add the ground toasted ingredients, plus the nutmeg, cinnamon, mace and shrimp paste. Pound to make a well-blended paste.
5. Grind the peanuts in a clean coffee grinder or blender as finely as possible. Heat 2/3 cup of the thickest cream from the top of a can of coconut milk in a saucepan over medium-high heat. Reduce a few minutes until thick and bubbly. Fry the spice

mixture in the cream, stirring frequently, until it is well mixed with the cream and has fully released its aromas and flavors, about 3 to 5 minutes.

1. Add half of the remaining milk and the ground peanuts, bring to a boil, then reduce heat to low and simmer 10 to 12 minutes, stirring well to blend the ingredients. Add more coconut milk as needed to constitute a creamy sauce, the consistency of pancake batter. Season to taste with fish sauce, palm sugar and tamarind water to the desired combination of salty and sweet, with a subtle tangy flavor in the background.

© Kasma Loha-Unchit

VIETNAMESE RICE NOODLES WITH GRILLED PORK

Yield: 4 portions

Ingredients	Amounts
<i>For the Noodle Salad:</i>	
Dried bun (also called rice sticks)	2/3 lb.
Shredded red or green leaf lettuce	2 cups
Bean sprouts	1 1/2 cups
Cucumber, seeded, julienned	1/3 ea.
Green or red perilla leaves or mint leaves, cut in thirds	1/3 cup
Thai basil leaves, cut in thirds	1/3 cup
<i>For the Pork:</i>	
Minced lemongrass	2 Tbsp.
White sesame seeds, lightly toasted, coarsely ground	2 Tbsp.
Vietnamese shrimp sauce (or 1 tablespoon oyster sauce)	1/2 tsp.
Fish sauce	1 Tbsp.
Caramel sauce	1 1/2 tsp.
Shallots, minced	2 ea.
Clove garlic, minced	1 ea.
Vegetable oil	2 Tbsp.
Pork shoulder, untrimmed, cut across the grain into thin slices (about 2-inches wide by 4-inches long and 1/8-inch thick)	2/3 lb.
<i>For Garnishes:</i>	
Fried shallots	2 Tbsp.
Chopped roasted peanuts	1/4 cup
Vietnamese Dipping Sauce (recipe follows)	1 cup

Method

1. Bring a pot of water to a rolling boil. Add the rice sticks and stir gently to loosen them. Cook until the noodles are white and soft but still resilient, about 4 to 5 minutes. Drain and rinse under cold running water. Set them aside for at least 30 minutes. The noodles should be dry and sticky before serving.
2. Gently toss together the lettuce, bean sprouts, cucumbers, perilla and basil leaves. Divide this salad mixture among 4 bowls. Top each bowl with 1/4 of the rice noodles.
3. Combine the lemongrass, sesame seeds, shrimp sauce, fish sauce, caramel sauce, shallots, garlic and oil in a bowl and stir well to blend. Add the pork and marinate 20 minutes.
4. Preheat a grill or broiler to high heat. Grill the pork slices until the meat is done and

the edges are nicely charred, about 3 to 4 minutes. Cut each pork slice into 2 or 3 bite size pieces.

5. To serve, divide the pork slices among the four prepared noodle bowls. Garnish each bowl with 1/2 tablespoon fried shallots, 1 tablespoon peanuts and about 3 to 4 tablespoons sauce. Toss gently before eating.

© Mai Pham

VIETNAMESE DIPPING SAUCE

NUOC CHAM

Yield: 1 cup

Ingredients	Amounts
Thai bird chilies or 1 serrano chili	3 ea. or to taste
Clove garlic, sliced	1 ea.
Sugar	3 Tbsp.
Warm water	2/3 cup
Fresh lime juice	1 ½ Tbsp.
Fish sauce	¼ cup +1 Tbsp.
Shredded carrots for garnish (optional)	2 Tbsp.

Method

1. Cut the chilies into thin rings. Set aside 1/3 of the chilies for garnish. Place the remaining chilies, garlic and sugar in a mortar and pound into a coarse, wet paste.
2. Transfer to a small bowl and add the water, lime juice and fish sauce. Stir well to dissolve.
3. Add the reserved chilies and carrots. Set aside for 10 minutes before serving.

© Mai Pham

WARM BANANA STEW WITH TAPIOCA PEARLS

Yield: 6 portions

Ingredients	Amounts
Water	3 ½ cups
Tapioca pearls (1/16-inch diameter)	1/3 cup
Unsweetened coconut milk	1 cup
Sugar	1/3 cup or to taste
Salt	pinch
Ripe bananas	3 ea.
Chopped roasted peanuts	2 Tbsp.

Method:

1. Bring the water to a rolling boil in a saucepan over high heat. Add the tapioca pearls and stir to separate them. Reduce the heat to low and simmer until the tapioca becomes translucent, about 20 to 25 minutes. Add the coconut milk, sugar and salt and stir well. (At this point the tapioca may still be white in the center but should cook through in the end.)
2. Peel the bananas and cut them in half lengthwise. Cut each half into four pieces. Add bananas to the pot with the tapioca and cook until they're just soft, about 3 to 4 minutes.
3. Remove pot from the heat and divide pudding into individual dessert bowls. Garnish with peanuts and serve warm or at room temperature. (The pudding will continue to thicken as it cools.) Refrigerate any leftovers.

Source: © Mai Pham

CHILI CRISP IKAN BILIS AND PEANUTS

Yield: 1 2/3 cups mix, serving 4 as a snack

Ingredients:	Amount
1- to 1 1/2 -inch dried <i>ikan bilis</i> , the flatter the better	1 cup
Raw peanuts	2/3 cup
Peanut or vegetable oil for deep frying	
Thai chili powder or ground cayenne pepper	3/4 tsp.
Whole dried red chilies	4 to 6 ea.
Cider vinegar	1 tsp.
Sugar	2 tsp.

Method:

1. In a wok, separately deep-fry the ikan bilis and the peanuts in oil, at about 375°. The fish fries quickly but the peanuts must be cooked to the core. Remove with a skimmer and drain.
2. Pour off all but 1 tablespoon of the oil. Turn up heat and add chili powder and whole chilies. Just as they are about to darken, add vinegar and sugar. Stir to dissolve the sugar and evaporate the vinegar. Add peanuts and fish. Stir to coat. Serve immediately.

© Olivia Wu

CHOCOLATE PEANUT CAKE

Yield: One 10-inch Cake

Ingredients	Amounts
<i>Cake</i>	
Butter, Soft	7 oz.
Sugar	3½ oz.
Egg Yolks	5 ea.
Sugar	3½ oz.
Egg Whites	5 ea.
Flour	3 oz.
Peanut Flour	3½ oz.
Chocolate, grated	3½ oz.
<i>Glaze</i>	
Cream, hot	1 cup
Chocolate, chopped	22 oz.
Grand Marnier	2 oz.
Vanilla	1 Tbsp.

Method

1. Cream the first two ingredients together until smooth.
2. Add the egg yolks slowly and beat until fluffy.
3. Whip the 3½ ounces of sugar and the 5 egg whites to medium peak, and then fold into the above mixture.
4. Combine the flour, peanut flour, and grated chocolate and fold into the above mixture.
5. Pour into a buttered and floured 10-inch cake pan. Bake at 350 for 40 minutes.
6. To make the glaze: Dissolve the chopped chocolate in the hot cream, and then add the Grand Marnier and vanilla.
7. Glaze the cake, decorate with white chocolate and cut into 12 pieces.

© The Culinary Institute of America

ESSENCE OF CHICKEN IN CLAY FUNNEL STEAMER

Yield: 4 to 6 portions

Ingredients	Amounts
Whole organic, free-range chicken,	2-3 lb.
Dried jujubes, hydrated	½ cup
Dried shiitakes, hydrated	½ cup
Raw peanuts	1/3 cup
Fresh gingerroot	2 slices
Green onions in 2-inch segments	2 ea.
Premium Shaoshing rice wine	½ cup
Salt	to taste
Dried astragalus and ginseng (optional)	1 to 2 slices each

Method

1. Combine the chicken and remaining ingredients in a red clay deep steamer around the central funnel. Cover with the clay lid.
2. Bring 1-inch of water to boil in a large curve-edge pot (that has a cover) with a diameter that is at least four inches wider than the steamer. Insert the prepared, closed clay pot into the water so the water comes up about halfway. Cover the larger pot and adjust heat so that the surrounding water simmers slowly and sends steam and occasional drops of hot water up the funnel and onto the chicken. Cook for 2 to 3 hours.
3. After 2 to 3 hours, there should be about 2 cups of liquid – essence of chicken – surrounding the funnel. This is drunk by the spoonful, or you may serve it in small bowls or demitasse-size cups.

© Olivia Wu

SMOKY PEANUT MOLE FOR ROASTED PORK LOIN

Yield: 6 Portions

Ingredients	Amounts
Dried ancho chiles, stemmed and seeded	1 oz.
Vegetable or olive oil	4 Tbsp.
White onion, small, sliced	½ ea.
Garlic cloves, peeled	2 ea.
Ripe tomatoes	8 oz.
Dry roasted peanuts (plus a few Tbsp. for garnish)	1 cup
Firm white bread slices, torn into pieces (or 1/2 dry Mexican bolillo roll)	2 ea.
Canned chipotle chiles en adobo, seeded	2 ea.
Allspice, preferably freshly ground	1/8 tsp.
Cinnamon, preferably freshly ground Mexican canela	½ tsp.
Chicken broth	3 ½ cup
Fruity red wine	½ cup
Cider vinegar	1 Tbsp.
Bay leaves	2 ea.
Salt (depending on the saltiness of the broth)	1 ½ tsp.
Sugar	1 Tbsp.

Method

1. *The peanut mole.* Tear the ancho chiles into flat pieces, then toast a few at a time on an ungreased griddle or skillet over medium heat: press flat with a metal spatula for a few seconds, until they crackle and change color slightly, then flip, and press again. (If they give off more than the slightest wisp of smoke, they are burning and will add a bitter element to the sauce.) In a small bowl, cover the chiles with hot water and let rehydrate for 30 minutes, stirring occasionally to ensure even soaking. Drain and discard the water.
2. Meanwhile, heat 1 tablespoon of the oil in a heavy, medium-size (4-quart) pot (preferably a Dutch oven) over medium. Add the onion and garlic cloves, and fry, stirring regularly, until well browned, about 10 minutes. Scrape into a blender jar. Set the pan aside.
3. Roast the tomato on a baking sheet 4 inches below a very hot broiler until blackened, about 5 minutes, then flip it and roast the other side; cool, then peel, collecting all the juices with the tomato. Add the tomato to the blender, along with the peanuts, bread, chipotles, drained anchos, allspice and cinnamon. Add 1 ½ cups of the broth and blend until smooth, stirring and scraping down the sides of

the blender jar, and adding a little more liquid if needed to keep everything moving through the blades. Press the mixture through a medium-mesh strainer into a bowl.

4. Heat 1 tablespoon of the remaining oil in the pot over medium-high. When hot enough to make a drop of the puree sizzle sharply, add it all at once. Stir as the nutty-smelling, ruddy-red amalgamation thickens and darkens for about 5 minutes, then stir in the remaining 2 cups broth, the wine, vinegar and bay leaves. Partially cover and let gently simmer over medium-low heat for roughly 45 minutes, stirring regularly for the flavors to harmonize. If necessary, thin the sauce with a little more broth to keep it the consistency of a cream soup. Taste and season with salt, about 1 1/2 teaspoons, and the sugar. Cover and keep warm.

Advance Preparation: The mole may be made up to 5 days ahead; cover and refrigerate. If oil separates from sauce when reheated, either skim it off or blend the sauce in a loosely covered blender. Serve with roasted pork loin.

Adapted from *Rick Bayless's Mexican Kitchen* © 1996 Richard Lane Bayless

SPICY LEMONGRASS TOFU WITH BASIL

Yield: 4 portions

Ingredients	Amounts
Minced lemongrass	3 Tbsp.
Soy sauce	1 ½ Tbsp.
Chopped Thai bird chilies or any other type of chile	2 tsp.
Dried chili flakes	½ tsp.
Ground turmeric	1 tsp.
Sugar	2 tsp.
Sea salt	1 tsp.
Tofu (medium firmness), drained and patted dry, cut into 3/4-inch cubes	12 oz.
Vegetable oil	3 Tbsp.
Medium yellow onion, cut into 1/4-inch thick wedges (about 1-1/2 cups)	1 ea.
Minced shallots	2 Tbsp.
Minced garlic	1 tsp.
Coarsely chopped roasted peanuts	1/3 cup
Thai basil leaves	½ cup

Method

1. Combine the lemongrass, soy sauce, chilies, chili flakes, turmeric, sugar and salt in a shallow bake tray. Stir well to blend. Add the tofu pieces and turn them in the seasonings so they are evenly coated. Marinate for 1 hour.
2. Heat half of the oil in a non-stick frying pan over high heat. Add the onions, shallots and garlic and stir until fragrant, about 1 minute. Reduce heat and cook until the onions are soft, about 3 to 5 minutes. Sprinkle with 2 to 3 tablespoons water to keep the onion moist. Remove from the heat and set aside.
3. In another non-stick frying pan, heat the remaining oil. Add the tofu pieces and without disturbing, allow the tofu to cook until the bottom turns golden, about 4 to 5 minutes. Using chopsticks or a spatula, carefully turn the tofu over once and cook until that side also turns golden.
4. Add the onion mixture and 2/3 of the peanuts to the tofu. Just before serving, stir in the basil leaves and transfer to a serving plate. Garnish with the remaining peanuts and serve immediately with steamed rice.

© Mai Pham