



Tongue Thai Spice Blend

Lemongrass, tomato powder, galangal, salt, pepper, unsweetened coconut, cayenne, lemon peel, ginger, garlic, Cumin, and mint

Uses: Thai spice blend can be used on chicken, pork or beef. It is very well suited for vegetables, rice, lentils and to make into a traditional Thai soup.

Marinade for Meats: Add ½ cup of canned coconut milk (do not use the milk from a carton it will not taste the same) to two tablespoons Thai blend and mix well. Coat meat with mixture and marinate 4 to 24 hours in the refrigerator. Grill with a light coat of oil to avoid sticking. This mixture works great for chicken wings or drumsticks.

Soup: Choose your desired meat, seafood, tofu or vegetables. Cube meat and or tofu to bite size pieces and lightly brown in a pan. For seafood you can add the last five to seven minutes of cooking time. Add two Tbsp. Thai seasoning to four cups chicken or vegetable broth, one can coconut milk (full fat version works best), a can of straw mushrooms, one small yellow onion, 1 teaspoon fish sauce and one teaspoon soy sauce and one carrot sliced thinly. Cook for thirty minutes over medium-low heat until veggies are tender. Add meat and any accumulated juices and allow to cook another twenty minutes or until meat is completely cooked through. Taste soup and adjust seasoning to your likeness. Remove from heat and mix in ½ cup chopped fresh cilantro, two chopped scallions. Add two ladles of soup to each bowl and squeeze a wedge of lime juice over each, serve. Serve with a bowl of fragrant Jasmine rice or Bamboo rice.

