

Spicy Coconut Curry Sauce

Amount	Measure	Ingredient - Preparation Method
3/4	cup	minced onion
4	cloves	garlic - minced
1/4	cup	thai red curry paste
1/4	cup	vegetable oil
2 1/4	cups	unsweetened coconut milk - well stirred
3	tablespoons	lime juice
1 1/2	tablespoons	asian fish sauce
1 1/2	teaspoons	sugar
1/2	teaspoon	cayenne
1/2	cup	cilantro - chopped

Cook onion, garlic, curry paste and 1/4 tspn salt in oil in a wide, 2-qt heavy saucepan over med-low heat, stirring frequently, until softened, 6 to 8 minutes.

Add coconut milk and gently simmer, stirring frequently, until reduced to 2 cups, 20 to 30 minutes.

Remove from heat and stir in lime juice, fish sauce, sugar, cayenne, cilantro, and salt to taste.

Yield: "1 1/2 cups"