



Fool-proof Crab Green Curry

Adapted by Cathy Wintermyer from True Thai by Victor Sodsook



In Thailand green curry is considered the curry of royals--made up of more than 12 fresh ingredients in a hot, subtle, mysterious blend. Fortunately, for time-starved chefs, these ingredients can be found already blended in cans and jars in many Asian and full-service markets, marked "Green Curry Paste," and all Thai cooks use them.

Serves 6

One dozen steamed Maryland blue crabs (to prepare, cook for 20 minutes in a covered stockpot in one inch of boiling water/beer/or vinegar or mixture of whatever you like best. Old Bay heaped generously on top after you put live crabs in the pot.) *Make sure there are no dark parts showing on crab body.* After cooling, pick them clean [Refer to YouTube], reserving a few claws.

1 can unsweetened coconut milk

1 can/jar green curry paste

Handful of regular or Thai "holy" basil

Enough steamed rice for six (I usually cook 1 1/2 c. rice in 3 c. boiling water)

After you are utterly exhausted from picking your crabmeat, take heart--the rest takes less than 3 minutes, excluding cooking time for rice. Put coconut milk in saucepan over low heat, then put 1 tablespoonful of canned (1/3 of jar of) green curry paste in milk and stir together. Add as much crab as you like, along with sliced basil leaves, and garnish bowls with more basil and a spare claw. Wonderful and simple. *You may add fish sauce to mixture if you like it.