

## Grilled Salmon Panang

<http://userealbutter.com/2010/06/11/grilled-salmon-panang-recipe/>

*from Thai Cooking Made Easy by Sukhum Kittivech*

3/4 lb. (340g) salmon fillet  
1 tbsp oil  
1 tbsp panang curry paste  
3/4 cup coconut milk  
1 tbsp fish sauce  
1 tsp sugar  
1/2 tsp paprika

Grill or bake the salmon to your liking. While the salmon is cooking, place the oil and curry paste in a small saucepan over medium heat and stir until fragrant. Stir in the coconut milk, fish sauce, sugar, and paprika. Bring the sauce to a boil and remove from heat. Pour over the salmon and serve. Serves 2.