

Tofu Basil Red Curry

<http://userealbutter.com/2012/03/30/thai-red-curry-tofu-basil-recipe/>

1 tbsp vegetable oil
3 tbsps Thai red curry paste
1/2 cup coconut milk
2 1/2 cups coconut milk
1/4 cup fish sauce
2 tsps sugar (palm is preferable)
2 tsps lime juice
2-4 Thai bird chiles, halved and seeded
12 oz. fried tofu, sliced into bite-size pieces
15 oz. can baby corn
15 oz. can straw mushrooms
10 oz. bamboo shoots
1-2 cups fresh Thai basil leaves
Thai basil leaves for garnish
bean sprouts for garnish
lime wedge for garnish

Stir fry the vegetable oil, Thai red curry paste, and 1/2 cup coconut milk in a large saucepan or pot over medium high heat until fragrant. Add the remaining 2 1/2 cups of coconut milk, fish sauce, sugar, lime juice, chiles, tofu, baby corn, straw mushrooms, bamboo shoots, and Thai basil leaves to the pot. Bring to a boil and reduce to a simmer. Cover and cook for 20 minutes. Remove from heat. Garnish with fresh Thai basil, fresh bean sprouts, and lime wedges. Serve with steamed rice. Serves four.