

TheRecipeWorks - Thai Tomato Curry Sauce

Thai Tomato Curry Sauce

Serves: approx. 2 quarts

- 3 Tbsps red curry paste
- 1 bunch lemongrass, pureed in spice grinder
- 4 lime leavess, inner rib removed, fine dice
- 1 Tbsp garlic, minced
- 1 Tbsp ginger, peeled and minced
- 1 Tbsp cumin seeds, toasted
- 1/2 Tbsp curry powder
- 1 Tbsp ground black pepper
- 1/2 cup soy sauce
- 1/3 cup lime juice
- 3/4 cups brown sugar, packed
- 4 1/2 cups tomato juice (NOT sauce or puree)
- 3 cans coconut milk
- 2 bunches Thai Basil (optional)
- 3 Thai Birdseye chilies, fine dice

In a large stockpot, heat up 4 Tbsp. vegetable oil. Saut? the curry paste, lemongrass, lime leaves, garlic, ginger, cumin, curry powder and black pepper for 2 minutes. Mix well. Add the rest of the ingredients. Combine well and bring to boil. Reduce to a simmer and cook an additional 20 minutes. Skim any foam off at the end.