

# Red Curry Salmon

**Category:** Asian - General

**Servings:** 2

**Rating:** 10

**Source:** Based on a Davis Bynum recipe

## Description:

A wonderful Thai dish that can be made as spicy as you want, but has delicate flavours. Gewertztraminer is a great wine match.

Galangal doesn't have a good substitute, but when you find it, get a lot, chop it into chunks and

## Ingredients:

i	sub-recipe	Coconut Rice
i	sub-recipe	Sauté of Snow Peas and Yellow Bell Peppers
	potato	1/2 cup (use small new ones)
i	Kaffir lime leaves	5, sliced
i	Galangal	1 tablespoon minced finely
	salmon fillet	1 lb. or so, cut into two pieces, skin removed
i	tapioca starch	2 tablespoons
i	canola oil	1-2 tablespoons, as required
	Thai basil	10 leaves
i	red curry paste	1 tablespoon
	coconut milk	1 cup
	fish sauce	2 teaspoon
i	sugar	2 teaspoon

## Instructions:

Boil the potatoes, drain, cool, and cut into small chunks. Slice the Kafir lime leaves, mince the galangal, and lightly flour the salmon with the tapioca starch on all sides

Heat oil in a non-stick pan until very hot (not smoking) and fry the basil quickly. Remove it and set aside. Add a little more oil to the pan if needed and sauté the salmon over medium heat until it is done, about 4-5 minutes per side. Set aside on a warm plate.

Sauté the red curry paste, galangal, and Kafir lime leaves in a small amount of oil for a minute or two and then add the coconut milk into the pan. Cook until it has heated and then add the fish sauce and sugar. Continue to cook until the sauce thickens slightly and then add the potatoes and turn down the heat.

When ready to serve, pour the sauce over the salmon and rice and top with the fried basil.