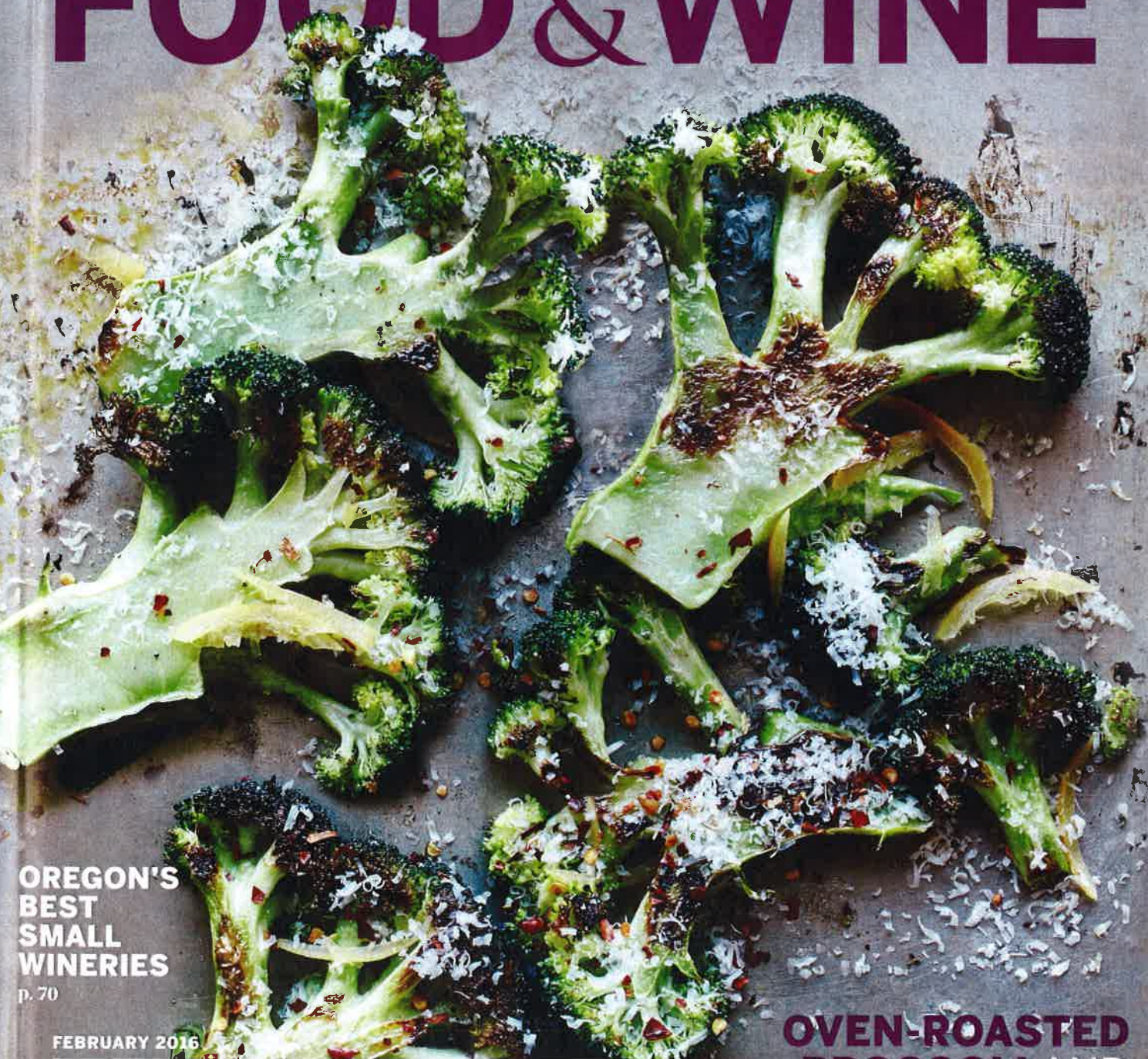


HOME COOKING AROUND THE WORLD

THAI SPICED LAMB SWEDISH MEATBALLS KALE FRIED RICE LEMON MERINGUE PIE

FOOD & WINE



**OREGON'S
BEST
SMALL
WINERIES**

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FEBRUARY 2016

HBXBCBFL *****CNR-RT LOT**C-036
#1502 5525 300# MI 003 OCT16
JAN2 FOM03 FEB16 0020 #565 #107273
PATERNO WINE INTERNATIONAL
MARY ANNE SULLIVAN
95 RIVER ST STE 50
HOBOKEN NJ 07030-5612

**OVEN-ROASTED
BROCCOLI AND
MORE EVERYDAY
ESSENTIAL
RECIPES**

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HOME COOKING
WITH
DAVID LEBOVITZ

DAVID LEBOVITZ'S HOME COOKING WITH DAVID LEBOVITZ

Pork-and-Pineapple Coconut Curry

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Active **35 min**; Total **2 hr 45 min**; Serves **6**

- 2 lbs. well-trimmed boneless pork shoulder, cut into 1-inch chunks**
- ¼ cup kosher salt**
- 2 cups unsweetened coconut milk**
- ¼ cup Thai red curry paste**
- 2 Tbsp. creamy peanut butter**
- 1 medium sweet potato, peeled and cut into 1-inch chunks**
One 1½-inch piece of fresh galangal or ginger, peeled
- 3 lemongrass stalks, inner bulbs only, halved and crushed with a rolling pin**
- 1 tsp. Thai shrimp paste or 2 minced oil-packed anchovies**
- 5 oz. Thai eggplants, cut into wedges, or 1 small eggplant, cut into 1-inch dice (2 cups)**
- 3 Thai chiles, seeded and minced**
- 8 oz. fresh pineapple, cut into ½-inch chunks (1½ cups)**
- 1 cup loosely packed basil leaves**
Steamed white rice, for serving

1. In a large enameled cast-iron casserole, cover the pork chunks with 1 inch of cold water (about 12 cups). Add the salt and bring to a boil over moderately high heat. Reduce the heat to moderate and simmer until the pork is tender, about 1 hour and 15 minutes. Using a slotted spoon, transfer the pork to a bowl. Set aside 2 cups of the pork stock; reserve the remaining pork stock for another use.

2. Wipe out the casserole. Add 1 cup of the coconut milk and simmer over moderate heat until reduced by half, about 5 minutes. Stir in the curry paste and peanut butter and cook for 1 minute more. Add the remaining 1 cup of coconut milk and the reserved 2 cups of pork stock along with the sweet potato, galangal, lemongrass and shrimp paste. Cover partially and bring to a simmer over moderate heat. Cook until the sweet potato is almost tender, about 10 minutes. Add the eggplant and simmer until just tender, about 10 minutes.

3. Add the pork and chiles to the casserole and simmer over moderate heat until the pork is heated through and the vegetables are tender, 10 minutes. Discard the galangal and lemongrass. Stir in the pineapple and cook until heated through, 1 to 2 minutes. Remove from the heat and stir in the basil. Serve with steamed white rice.

MAKE AHEAD The pork can be cooked 3 days ahead and refrigerated in the stock.

WINE A Riesling with a little bit of sweetness and great acidity: the 2014 Charles Smith Kung Fu Girl.

Spicy Thai Shrimp-and-Pork Dip

🕒 Total **45 min**; Makes **3 cups**

- 3 Tbsp. canola oil**
- ½ lb. large shrimp, shelled and deveined, shells reserved, shrimp finely chopped**
- 1½ cups unsweetened coconut milk**
- 2 garlic cloves, minced**
- 1 tsp. minced cilantro roots or stems plus 2 Tbsp. minced cilantro leaves**
- 1 tsp. whole white peppercorns**
- ½ lb. ground pork**
- ¼ cup finely grated palm sugar or light brown sugar**
- ¼ cup Asian fish sauce**
- 1 medium shallot, thinly sliced**
- ⅓ cup roasted unsalted peanuts, finely chopped**
- 1 Thai chile, seeded and minced**
Kosher salt
Crispy square Asian rice cakes (see Note) or pita chips, for serving

1. In a medium saucepan, heat 1 tablespoon of the canola oil. Add the shrimp shells and cook over moderate heat, stirring constantly, until pink and fragrant, about 3 minutes. Add the coconut milk and simmer for 15 minutes. Strain the infused coconut milk into a heatproof measuring cup; discard the shrimp shells. Wipe out the saucepan.

2. Meanwhile, in a mortar or mini food processor, pound or pulse the garlic, cilantro roots and white peppercorns to a paste.

3. In the medium saucepan, heat the remaining 2 tablespoons of canola oil. Add the cilantro paste and cook over moderate heat, stirring constantly, until fragrant, 30 seconds. Add the ground pork, sugar, fish sauce and the infused coconut milk and cook, breaking up the pork, until no trace of pink remains, about 8 minutes. Stir in the chopped shrimp, shallot and peanuts and cook, stirring, until the shrimp is white,

about 2 minutes. Remove from the heat. Stir in the cilantro leaves and minced chile and season with salt. Serve the dip warm, with rice cakes or pita chips.

NOTE Toasted Asian rice cakes are available in the snacks section of Asian markets.

MAKE AHEAD The dip can be refrigerated for up to 2 days. Rewarm before serving.

WINE A fruity, lively Prosecco: the NV Nino Franco Rustico.

Curried Cashews

🕒 Total **20 min**; Makes **2 cups**

- 2 Tbsp. vegetable oil**
- 2 Tbsp. light brown sugar**
- 4 tsp. Thai red curry paste**
- 1 Tbsp. honey**
- 2 cups raw cashews**
- 1½ tsp. Maldon sea salt**

1. Preheat the oven to 350°. Line a rimmed baking sheet with parchment paper. In a medium skillet, combine the oil with the sugar, curry paste and honey. Cook over moderate heat, stirring constantly, until the sugar dissolves, about 1 minute. Add the cashews and stir to coat.

2. Spread the nuts on the prepared baking sheet and bake, stirring every 4 minutes, until golden brown, about 12 minutes total. Sprinkle with the salt and let cool completely before serving.

MAKE AHEAD The cashews can be refrigerated in an airtight container for up to 2 weeks. Serve at room temperature.

Thai-Spiced Lamb Shoulder

Active **20 min**; Total **3 hr 15 min**
Serves **8 to 10**

- ½ cup granulated sugar**
- ¼ cup finely grated palm sugar or light brown sugar**
- ¼ cup Asian fish sauce**
- 2 tsp. Chinese five-spice powder**
One 2-inch piece of fresh ginger, peeled and finely grated
- 2½ cups warm water**
- 3 Tbsp. Chinese black vinegar or aged balsamic vinegar**
- 2 Tbsp. soy sauce**
- 2 tsp. Thai red chile paste**
- 2 tsp. Thai shrimp paste or 3 minced oil-packed anchovies**
- 4 lbs. well-trimmed boneless lamb shoulder**

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