

FOOD



## Steamed Vegetables with Rice

Enjoy Asian - style dinner tonight. Steamed vegetables served with peanut sauce and rice - ready in just 30 minutes! Ingrediants

- 1 Japanese or regular eggplant, cut into 2 1/2-inch strips (3 cups)
- · 1 crown of broccoli, chopped
- 1 medium red bell pepper, cut into julienne strips (1 1/2 cups)
- 1 large carrot, cut into julienne strips (1 cup)
- 1 cup sliced bok choy (stems and leaves) or celery
- 1 medium onion, thinly sliced
- 1/2 pound Chinese pea pods (2 cups)
- 2 cups hot cooked basmati or other white rice (use brown rice instead if desired)

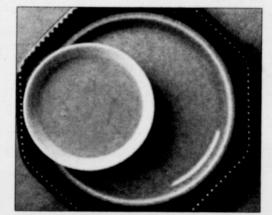
#### **Directions**

Place steamer basket in 1/2 inch water in saucepan or skillet (water should not touch bottom of basket). Place eggplant, bell pepper, carrot, bok choy and onion in steamer basket. Cover tightly and heat to boiling; reduce heat. Steam 5 to 8 minutes or until vegetables are crisp-tender; add pea pods for the last minute of steaming.

**Note:** Add Any type of cooked meat desired for a non-vegetarian version.

# Thai Peanut Sauce

While most Western versions of peanut sauce are made with peanut butter, this authentic Thai peanut sauce recipe starts with real



peanuts - and you'll taste the difference! Great for Dipping or Marinating!

### Ingredients:

- 1 cup fresh-tasting dry roasted peanuts, unsalted
- 1/3 cup water
- · 2 cloves garlic, minced
- 1/2 tsp. dark soy sauce
- · 2 tsp. sesame oil
- 1 to 2 Tbsp. brown sugar, to taste
- 2 to 2.5 Tbsp. fish sauce for vegetarians: substitute 2.5 to 3 Tbsp. regular soy sauce
- 1/2 tsp. tamarind paste OR 2 Tbsp. lime juice
- 1/2 tsp. cayenne pepper, OR 1 tsp. Thai chili sauce (more or less to taste)
- (1/3 cup coconut milk

### Preparation:

- 1. Place all ingredients in a blender or food processor. Blend or process until sauce is smooth. If you prefer a runnier peanut sauce, add a little more water or coconut milk.
- 2. Do a taste test, adding more fish sauce (or soy sauce) if not salty enough, or more cayenne if not spicy enough. If too salty, add a squeeze of fresh lime juice. If you'd prefer it sweeter, add a little more sugar.
- 3. Serve warm or at room temperature with my Thai Chicken Satay, as a dip with fresh veggies, with fresh spring rolls, or other Asian finger foods. Or combine with noodles to create a Thaistyle noodle dish or cold noodle salad. Enjoy!

**Note:** This sauce tends to thicken as it sits - just add a little water or coconut milk to thin it out, as needed. Otherwise it stores well if kept covered in the refrigerator (keep up to 2 weeks; freeze thereafter).



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Wednesday, May 2 thru Tuesday, May 8, 2012.

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