



# THAI RED CURRY



**Day Before:** Place Tenleytown Meat in refrigerator to defrost for 36 hours. Bring to room temperature before cooking.

Prep Time: **10 minutes**    Cook Time: **20 minutes**

1 pound Tenleytown Meat Company **Bottom Round Roast** sliced into 1/4 x 1/4-inch strips about 2 inches long  
3/4 cup **roasted peanuts**, pulverized into breadcrumb size pieces  
1 (14-oz.) can **coconut milk**  
1 tablespoon **red curry paste**  
2 tablespoons **fish sauce**  
1 tablespoon packed **light brown sugar**  
1 tablespoon **lime zest**  
1 tablespoon **lime juice**

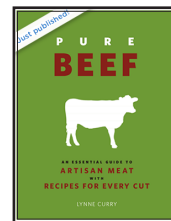
~~~**OPTIONAL**~~~

12 **fresh basil leaves**, sliced into fine ribbons  
cooked **jasmine** or **basmati** rice

Bring 1 cup of the **coconut milk** to a boil in a medium saucepan over medium heat and stir until the cream separates and looks curdled. Whisk in **red curry paste** and cook until it darkens in color, stirring often, about **5 minutes**. Stir in the remaining **coconut milk**, the **fish sauce**, and **brown sugar** and stir until it is very smooth. Add the **beef, peanuts, lime zest, and lime juice** and simmer over **low heat** until the beef is just cooked through and the sauce is thick, **8 to 10 minutes**.

Serve sprinkled with **basil** and atop a bed of **rice**, if desired.

*makes 3-4 servings*



*Recipe courtesy of Pure Beef by Lynne Curry. "An essential guide to artisan meat with recipes for every cut."*



PEOPLE



PLANET



COMMUNITY



COMPANY