

RECIPE: Pad Kiemao Kung - Drunken Prawns

Ingredients

2 tablespoons soya oil
¼ onion, sliced
2 cloves garlic, chopped
2 Kaffir lime leaf
1 tablespoon sliced fresh finger
gingerroot
100gram large shrimp, peeled and deveined
1 pinch salt
1 stalk green pepper (1 inch)
1 redspur chili deseeded and sliced
1 green spur chili deseeded and sliced
3 bird's eye chili (depends on how spicy
you want it to be)
20 Basil Leaves
3 tablespoons Thai beer
½ teaspoon sugar
1 tablespoon water
1 tablespoon oystersauce
½ tablespoon light soysauce
½ tablespoon dark soysauce

Preparation

Heat cooking oil in a wok over high heat, and cook and stir garlic, onion until fragrant. Add the shrimp, cook until slightly pink. Add spur chilies, fingerginger, bird's eye chili, green pepper, kaffir lime leaf. Add salt, sugar and sauces, beer and water. Panfry until vegetables are tender. Mix the basil in.