



Personalized ScrumptiousSingle Entertaining Plan

Prepared For:

Jaime Doe

Event Type

September Dinner Party for 6

Summary of Personalizations:

Beginner's Thai Menu

Addons:

Bacchus!

Full Fête

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Menu

Cocktail Hour: H'ors D'Oeuvres	Chicken Satay with Spicy Peanut Sauce Pork Spareribs with Black Pepper and Garlic Coconut Shrimp Golden Purses Fresh Thai Rolls
Cocktail Hour: Mixed Drinks	Thai iced tea Mai Tai Thai Sangria Lemongrass Martini
Dinner: Appetizers	Spicy cashew Salad with Chilies, Cilantro and Lime Tom Yum (Shrimp and Lemongrass) Soup
Dinner: Main Courses	Easy Omelet with Sriracha Sauce Jasmine Rice Tangy Cucumber Pickles Green Curry Chicken with Zucchini Thai Fried Catfish
Dinner: Dessert	Coconut Ice Cream
Wine Pairings	Gewurztraminer Malvasia Rosé Riesling
Cocktail Hour: H'ors D'Oeuvres	Chicken Satay with Spicy Peanut Sauce Pork Spareribs with Black Pepper and Garlic Coconut Shrimp Golden Purses Fresh Thai Rolls



Shopping List

Item	For Recipe..	Quantity Needed
Agave Nectar	Sunomono Crab Salad	2 tablespoons
Almonds	Chinese Chicken & Noodle Salad	1/2 cup
Bell Pepper	Mastery's Stuffed Peppers	4 Large
Black Pepper	Mastery's Stuffed Peppers, Scrambled Eggs with Smoked Salmon	1 teaspoon
Blueberries	Phyllo Napoleons	1 pint
Brown Rice	Mastery's Stuffed Peppers	1 1/2 cups
Canola Oil	Chinese Chicken & Noodle Salad	1 tablespoons
Carrots	Chinese Chicken & Noodle Salad	1 1/2 cups
Chicken Breasts	Chinese Chicken & Noodle Salad	2 pounds
Cider Vinegar	Chinese Chicken & Noodle Salad	6 tablespoons
Crabmeat	Sunomono Crab Salad	12 ounces
Cream cheese	Fruit's Best Friend	8 ounces
Cucumber	Sunomono Crab Salad	2 cups
Egg Whites	Scrambled Eggs with Smoked Salmon	4 large
Eggs	Scrambled Eggs with Smoked Salmon	4 large
Garlic	Mastery's Stuffed Peppers	1 clove
Ginger	Chinese Chicken & Noodle Salad, Fruit's Best Friend	7 slices
Green Cabbage	Chinese Chicken & Noodle Salad	4 cups
Ground Turkey	Mastery's Stuffed Peppers	1 pound
Lemon Juice	Fruit's Best Friend	1 tablespoon
Lemon Peel	Fruit's Best Friend	1 teaspoon
Lime Juice	Sunomono Crab Salad	1 tablespoon
Maple Syrup	Phyllo Napoleons	1/4 cup
Olive Oil	Mastery's Stuffed Peppers, Scrambled Eggs with Smoked Salmon	2 teaspoons
Onion	Mastery's Stuffed Peppers	1 medium
Orange Juice	Chinese Chicken & Noodle Salad	6 tablespoons
Parsley	Mastery's Stuffed Peppers	1 tablespoon

Item	For Recipe...	Quantity Needed
Brandy	Thai Basil Sangria	3/4 cup
Brown Sugar	Fresh Thai Spring Rolls, Gai Satay (Satay Chicken with Spicy Peanut Sauce)	2 teaspoons
Cashews	Yum Meht Mahmuang Himapahn (Spicy Cashew Salad with Chilies, Cilantro and Lime)	1 cup
Catfish	Thai Fried Catfish	2 lb
Cayenne Pepper	Easy Baked Coconut Shrimp	1/2 tsp
Chicken Broth	Gaeng Kiow Wahn Gai (Green Curry Chicne with Zucchini), Gai Satay (Satay Chicken with Spicy Peanut Sauce)	2 cups
Chicken Thighs	Gai Satay (Satay Chicken with Spicy Peanut Sauce)	1 pound
Chicken thighs or breast	Gaeng Kiow Wahn Gai (Green Curry Chicne with Zucchini)	3/4 pound
Chunky Peanut Butter	Gai Satay (Satay Chicken with Spicy Peanut Sauce)	1/4 cup
Cilantro	Gradook Moo Tote (Crispy Pork Spareribs with Black Pepper & Garlic), Thome Yum Goong (Shrimp and Lemongrass Soup)	1/4 cup
Club Soda	Thai Basil Sangria	
Coconut Milk	Coconut Ice Cream, Gaeng Kiow Wahn Gai (Green Curry Chicne with Zucchini)	8 1/2 cups
Coconut, Shredded, Sweetened	Easy Baked Coconut Shrimp	1/2 cup
Coriander	Fresh Thai Spring Rolls, Golden Purses	3/4 cups
Cornstarch	Thai Fried Catfish	1 cup
Crab Meat	Golden Purses	1/2 cup
Creme de Almond	Mai Tai	3 ounces
Crushed Ice or Ice Cubes	Thai Iced Tea	
Cucumber	Ah Jaht (Tangy Cucumber Pickles)	1 pound
Curry Powder	Gai Satay (Satay Chicken with Spicy Peanut Sauce)	1 teaspoon
Dark Rum	Mai Tai	3 ounces

Item	For Recipe...	Quantity Needed
Dried Red Chili Flakes	Yum Meht Mahmuang Himapahn (Spicy Cashew Salad with Chilies, Cilantro and Lime)	2 teaspoons
Eggs	Easy Baked Coconut Shrimp, Kai Jiow (Omelet with Sriracha [or Sri Rachaa] Sauce)	7 large
Evaporated Milk	Thai Iced Tea	1 1/2 cups
Fish Sauce	Fresh Thai Spring Rolls, Gaeng Kiow Wahn Gai (Green Curry Chicne with Zucchini), Gai Satay (Satay Chicken with Spicy Peanut Sauce), Golden Purses, Gradook Moo Tote (Crispy Pork Spareribs with Black Pepper & Garlic), Thome Yum Goong (Shrimp and Lemongrass Soup)	5/8 cups
Fresh Chives	Golden Purses	
Galanga	Thome Yum Goong (Shrimp and Lemongrass Soup)	1/4 cup
Garlic	Easy Baked Coconut Shrimp, Golden Purses, Gradook Moo Tote (Crispy Pork Spareribs with Black Pepper & Garlic)	2 2/7 tablespoons
Garlic Powder	Thai Fried Catfish	4 tablespoons
Ginger	Thai Fried Catfish	4 tablespoons
Green Curry Paste	Gaeng Kiow Wahn Gai (Green Curry Chicne with Zucchini)	3 tablespoons
Green Onions	Golden Purses, Thome Yum Goong (Shrimp and Lemongrass Soup), Yum Meht Mahmuang Himapahn (Spicy Cashew Salad with Chilies, Cilantro and Lime)	14 large
Hot Green Chiles	Thome Yum Goong (Shrimp and Lemongrass Soup)	1 tablespoon
Ice	Thai Basil Sangria	
Jasmine Rice	Jasmine Rice	1 1/2 cups
Lemon	Lemongrass Lychee Martini	1 medium
Lemon Zest	Thai Basil Sangria	3 strips
Lemongrass	Lemongrass Lychee Martini, Thome Yum Goong (Shrimp and Lemongrass Soup)	5 stalks
Light Rum	Mai Tai	6 ounces

Item	For Recipe...	Quantity Needed
Lime Juice	Gai Satay (Satay Chicken with Spicy Peanut Sauce), Thome Yum Goong (Shrimp and Lemongrass Soup), Yum Meht Mahmuang Himapahn (Spicy Cashew Salad with Chilies, Cilantro and Lime)	3/8 cups
Lychee Juice	Lemongrass Lychee Martini	1 ounce
Mango Juice	Thai Basil Sangria	1/2 cup
Mung Bean Sprouts	Fresh Thai Spring Rolls	2 cups
Mushrooms	Thome Yum Goong (Shrimp and Lemongrass Soup)	1 cup
Onions	Fresh Thai Spring Rolls	3 large
Palm Sugar	Gaeng Kiow Wahn Gai (Green Curry Chicne with Zucchini), Gai Satay (Satay Chicken with Spicy Peanut Sauce)	2 tablespoons
Panko Breadcrumbs	Easy Baked Coconut Shrimp	1 cup
Pepper	Gradook Moo Tote (Crispy Pork Spareribs with Black Pepper & Garlic), Thai Fried Catfish	1 5/7 tablespoons
Pineapple Juice	Mai Tai	
Pinot Grigio	Thai Basil Sangria	2 bottles
Pork Spareribs	Gradook Moo Tote (Crispy Pork Spareribs with Black Pepper & Garlic)	2 pounds
Protein of choice	Fresh Thai Spring Rolls	1 cup
Red Chilies	Ah Jaht (Tangy Cucumber Pickles)	2 teaspoons
Red Curry Paste	Gai Satay (Satay Chicken with Spicy Peanut Sauce)	1 tablespoon
Rice Vinegar	Fresh Thai Spring Rolls	1 tablespoon
Rice Wrappers	Fresh Thai Spring Rolls	1 package
Roasted Chili Paste	Gai Satay (Satay Chicken with Spicy Peanut Sauce), Thome Yum Goong (Shrimp and Lemongrass Soup)	1/6 cup
Salt	Ah Jaht (Tangy Cucumber Pickles), Coconut Ice Cream, Easy Baked Coconut Shrimp, Thai Fried Catfish, Yum Meht Mahmuang Himapahn (Spicy Cashew Salad with Chilies, Cilantro and Lime)	2 2/7 tablespoons

Item	For Recipe...	Quantity Needed
Shallots	Ah Jaht (Tangy Cucumber Pickles), Yum Meht Mahmuang Himapahn (Spicy Cashew Salad with Chilies, Cilantro and Lime)	3/8 cups
Shrimp	Easy Baked Coconut Shrimp, Thome Yum Goong (Shrimp and Lemongrass Soup)	25
Shrimp Stock	Thome Yum Goong (Shrimp and Lemongrass Soup)	3 cups
Siracha Sauce	Kai Jiow (Omelet with Sriracha [or Sri Rachaa] Sauce)	
Slices of Mango	Thai Basil Sangria	
Soy Sauce	Fresh Thai Spring Rolls, Golden Purses	3 tablespoons
Sugar	Ah Jaht (Tangy Cucumber Pickles), Coconut Ice Cream, Easy Baked Coconut Shrimp, Gradook Moo Tote (Crispy Pork Spareribs with Black Pepper & Garlic), Lemongrass Lychee Martini, Thai Basil Sangria, Thai Iced Tea	4 cups
Sweet & Sour Mix	Mai Tai	
Thai Basil	Fresh Thai Spring Rolls, Gaeng Kiow Wahn Gai (Green Curry Chicne with Zucchini), Thai Basil Sangria	1 cup
Thai Sweet Chili Sauce	Golden Purses	2 teaspoons
Thai Tea Powder	Thai Iced Tea	3/4 cup
Triple Sec	Mai Tai	3 ounces
Unsweetened Coconut Milk	Gai Satay (Satay Chicken with Spicy Peanut Sauce)	1 1/4 cups
Vegetable Oil	Golden Purses, Gradook Moo Tote (Crispy Pork Spareribs with Black Pepper & Garlic), Kai Jiow (Omelet with Sriracha [or Sri Rachaa] Sauce), Thai Fried Catfish	2 tablespoons
Vermicelli Rice Noodles	Fresh Thai Spring Rolls	1 1/2 cups
Vodka	Lemongrass Lychee Martini	2 ounces

Item	For Recipe...	Quantity Needed
Water	Ah Jaht (Tangy Cucumber Pickles), Gradook Moo Tote (Crispy Pork Spareribs with Black Pepper & Garlic), Jasmine Rice, Kai Jiow (Omelet with Sriracha [or Sri Rachaa] Sauce), Lemongrass Lychee Martini, Thai Basil Sangria, Thai Iced Tea	7 3/4 cups
White Pepper	Golden Purses	1/4 teaspoon
White Vinegar	Ah Jaht (Tangy Cucumber Pickles)	1/2 cup
Wild Lime Leaves	Gaeng Kiow Wahn Gai (Green Curry Chicne with Zucchini), Thome Yum Goong (Shrimp and Lemongrass Soup)	14 leaves
Wonton Wrappers	Golden Purses	1 package
Zucchini	Gaeng Kiow Wahn Gai (Green Curry Chicne with Zucchini)	2 medium



Recipes: Full Fête: Cocktail Hour Hors D'œuvres

Chicken Satay with Spicy Peanut Sauce

Pork Spareribs with Black Pepper and Garlic

Coconut Shrimp

Golden Purses

Fresh Thai Rolls

GAI SATAY (SATAY CHICKEN WITH SPICY PEANUT SAUCE)

Servings: 6

Active Preparation Time: 30 minutes

Total Time: 1 day

Ingredients

6	ounces	Ramen Noodles	
1/2	cup	Almonds	Slivered
2	tablespoons	Sesame Seeds	
1	tablespoons	Canola Oil	
2	pounds	Chicken Breasts	Boneless, skinless
6	slices	Ginger	Fresh, 1/4in thick
1	teaspoon	Salt	
6	tablespoons	Orange Juice	
6	tablespoons	Cider Vinegar	
3	tablespoons	Soy Sauce	
3	tablespoons	Sugar	
1 1/2	teaspoons	Sesame Oil	
4	cups	Green Cabbage	Shredded
1 1/2	cups	Carrots	Shredded
1	cup	Scallions	Chopped

Equipment:

Bamboo Skewers

Broiler or Grill

1. Marinade: Combine the coconut milk, fish sauce, brown sugar and curry powder in a large mixing bowl and stir well.

If using chicken thighs, cut into bite-sized pieces. If breasts, cut into 1/2 strips. Place the meat into a container with the marinade mixture, mix and refrigerate, preferably overnight.

2. Prepare Peanut Sauce: Bring coconut milk to a slow boil in a saucepan over high heat. As soon as a boil is reached, add the curry paste and chili paste, cooking until pastes are dissolved. Add remaining sauce ingredients and cook for 2-4 minutes longer, stirring into a cohesive, smooth sauce (well smooth except for the chunky peanut bits!) Remove from heat and transfer to a small serving or gravy bowl.

If making ahead, make sure to store in a covered container and reheat just before serving.

3. Skewer! : Slide skewers through chicken meat and place on a lightly oiled grill or under a broiler. Turn often and cook until browned, approximately 5 minutes. Serve immediately alongside peanut sauce.



GRADOOK MOO TOTE (CRISPY PORK SPARERIBS WITH BLACK PEPPER & GARLIC)

Active Preparation Time: 30 minutes

Total Time: 1 hour, 50 minutes

Servings: 6

Ingredients

2	tablespoons	Garlic	Coarsely chopped
2	tablespoons	Cilantro	Coarsely chopped
1	teaspoon	Pepper	Freshly ground
2	tablespoons	Water	
3	tablespoons	Fish Sauce	
1	teaspoon	Sugar	
2	pounds	Pork Spareribs	
		Vegetable Oil	For deep frying

Special Equipment:

Blender or Mortar & Pestle or Food Processor

Wok or Deep Fryer

1. Veggie Prep: Grind the garlic, cilantro, pepper and water into a smooth paste using a food processor, blender, or a mortar and pestle. If you have neither, use a fork to mash them as smooth as you can. Move paste into a larger bowl and add the fish sauce and sugar.

Add the ribs and toss to coat.

Refrigerate and cover for at least an hour.

2. Fry!: Pour vegetable (or peanut) oil into a wok, deep pot, or deep fryer until it is 3 inches deep (or follow the depth mandated by your deep fryer). Bring the oil to 350-375°F.

Line a plate with paper towels while the oil heats, and grab tongs, a wire mesh scoop or a slotted spoon for transferring the ribs from the frying oil to the plate.

Toss in a small piece of the garlic into the oil to test readiness. If the oil sizzles immediately, then start frying the ribs - don't overcrowd the pot, it will bring the frying

temperature down. Fry the first batch for 4-6 minutes, then scoop out and place them in a single layer on the lined plate. Cook subsequent batches.

Place ribs on a serving platter lined with lettuce or a banana leaf. We recommend garnishing with chopped cilantro.



EASY BAKED COCONUT SHRIMP

Active Preparation Time: 30 minutes

Total Time: 30 minutes

Servings: 6

Ingredients

24 medium **Shrimp**

1/2 cup **Coconut, Shredded, Sweetened**

3 large **Eggs**

Coating Mix

1 cup **Panko Breadcrumbs**

1/2 tsp **Salt**

1 tsp **Garlic**

1/2 tsp **Cayenne Pepper** If you have a Thai specific pepper or blend, use that

1 tsp **Sugar**

1. Preheat...: Preheat oven to 425°F.

Prepare a baking sheet by spreading a thin layer of oil onto it or covering it with parchment paper.

2. Coating Mix: Stir mix ingredients in a bowl and set aside. In a second bowl beat the eggs. Place the coconut in a third bowl.

3. Coat!: Holding the shrimp by the tail, dip into the beaten egg wash first, then follow by rolling in the panko crumbs. Dip shrimp into the egg wash again and follow by rolling in the coconut.

4. Bake: Bake on the middle rack of the oven at 425°F for 15 minutes or until coconut is light golden brown. Make sure to turn the shrimp halfway through the baking time.

Can be served with a mango coconut dip or a thai sweet chili sauce. If serving as a passed appetizer with cocktails, pour the sauce or dip into a bowl and use a fork to drizzle sauces onto shrimp before placing onto serving tray. Careful not to overdo it or you'll make the shrimp soggy.

GOLDEN PURSES

Active Preparation Time: 20 minutes

Total Time: 35 hours or overnight

Servings: 6

Ingredients

1	package	Wonton Wrappers	
1/2	cup	Crab Meat	
		Fresh Chives	Whole, for tying purses
		Vegetable Oil	For frying
		Spice Paste	
4	cloves	Garlic	
1/4	cup	Coriander	Fresh
2	teaspoons	Thai Sweet Chili Sauce	Also called Nam Prik Pao
3	large	Green Onions	
1/4	teaspoon	White Pepper	Can substitute black pepper if necessary
1	tablespoon	Soy Sauce	
1	tablespoon	Fish Sauce	

1. Prepare spice paste: Place spice paste ingredients in a food processor, blender, or mortar and pestle until ground into a paste. Place into bowl and stir in the crab meat. Taste and add more fish sauce if desired.

2. Start purses.: Spread wonton wrappers out over a clean surface.
(cover the remaining pack of wrappers with a damp paper towel or cloth to keep them from drying out while you're working with the wrappers removed from the pack.)

Using a pastry brush and a small bowl of water, wet the sides of the wonton wrapper from the edge to approximately 1 inch in.

Place a teaspoon of filling into the center of each wrapper. Pinch the wrappers together over the filling. (It may be helpful to wet your fingers for that step.)

3. Fry!: Fill fryer, deep pot or deep fryer with 3 inches of oil. Heat to 375-400°. Prepare a plate or dish by lining it with paper towels.

Test oil by dropping a segment of wonton wrapper in - if it sizzles immediately, then proceed to fry purses. (Don't crowd the pan by frying too many at once, it will lower the

frying temperature of the oil). Fry the first batch until they are uniformly golden brown. Place on prepared plate. Move to serving platter and serve immediately. We recommend you serve these with a dish of thai sweet chili sauce in the center. If serving as a passed appetizer with cocktails, then drizzle sweet chili sauce over purses.



FRESH THAI SPRING ROLLS

Active Preparation Time: 40 minutes

Total Time: 4 minutes

Servings: 6

Ingredients

1 package	Rice Wrappers	NOT egg roll wrappers!
1 1/2 cups	Vermicelli Rice Noodles	cooked, and drained with cold water
2 cups	Mung Bean Sprouts	
1/2 cup	Thai Basil	Chopped (Can substitute sweet basil)
1/2 cup	Coriander	Chopped
3 large	Onions	Cut into matchstick pieces
2 tablespoons	Soy Sauce	
1 tablespoon	Rice Vinegar	
1 tablespoon	Fish Sauce	
1 tsp	Brown Sugar	
1 cup	Protein of choice	(Optional)

1. Prep veggies & noodles: Cook rice noodles according to direction on package. Sit aside and cover.
Slice onions.
Chop basil, and coriander,
Shred carrots.

2. Make sauce: In a bowl, combine soy, vinegar, fish sauce and sugar. Place vegetables and rice noodles in same bowl and stir or toss to mix.

3. Wrap! : Fill a large bowl with water. Submerge one wrapper into water, and allow to soften (approx. 30 seconds). Remove wrapper and place on a clean surface. (To speed things up, once you remove this wrapper from the water add another wrapper so that it can soften while you complete the first wrapper.) Place a large scoopful of filling on the bottom corner of the sheet. Roll the corner over the filling. Continue rolling until your roll is even with the next two corners. Fold those corners in, forming an envelope shape. Brush water along the sides and top and finish rolling.



Recipes: Full Fête: Cocktail Hour Mixed Drinks

Thai iced tea

Mai Tai

Thai Sangria

Lemongrass Martini

THAI ICED TEA

Servings: 6

Ingredients

4 1/2	cups	Water	
3/4	cup	Thai Tea Powder	
3/4	cup	Sugar	
		Crushed Ice or Ice Cubes	Enough to fill glasses
1 1/2	cups	Evaporated Milk	Can substitute Half & Half

1. Boil.: Bring water to a boil using saucepan, tea kettle or other method of choice. Stir in Thai tea powder and remove from heat. Add sugar and stir until dissolved, allow to cool to room temperature.

2. Finish: When cool, strain through a fine mesh strainer or a coffee filter into a pitcher. Chill until ready to serve.

3. Fill glasses with ice and add 3/4 cup Thai tea to each glass. Top off glasses with 3-4 tablespoons of evaporated milk in each. Serve immediately.

MAI TAI

Servings: 6

Ingredients

6	ounces	Light Rum
3	ounces	Creme de Almond
3	ounces	Triple Sec
		Sweet & Sour Mix
		Pineapple Juice
3	ounces	Dark Rum

1. Pour light rum, creme de almond and triple sec into a collins glass in that order.

2. Almost fill with equal parts of sweet/sour mix and pineapple juice. Lastly add a splash of dark rum. Insert a straw and serve unstirred.

THAI BASIL SANGRIA

Servings: 6

Ingredients

1/4 cup	Sugar	
1/4 cup	Water	
8 sprigs	Thai Basil	
3 strips	Lemon Zest	
2 bottles	Pinot Grigio	Chilled
3/4 cup	Brandy	
1/2 cup	Mango Juice	Strained
	Ice	
	Club Soda	Chilled
	Slices of Mango	for Garnish

1. Prep: Remove zest of lemon in strips using a vegetable/potato peeler.

In a small saucepan, combine the sugar and water and heat until sugar is thoroughly dissolved. Remove from heat and add lemon zest. Let syrup stand until cooled, 30 minutes. Discard the basil and zest strips.

2. Serve: In a large pitcher combine the syrup with the wine, brandy and mango juice. Pour into ice-filled glasses, top off with club soda and garnish with slices of mango.

LEMONGRASS LYCHEE MARTINI

Servings: 6

Ingredients

1	cup	Sugar	
1	cup	Water	
2	stalks	Lemongrass	
2	ounces	Vodka	
1	ounce	Lychee Juice	From canned lychees
1	medium	Lemon	cut into wedges

1. Make simple syrup: Bruise lemongrass stalks by pressing down on them close to the base of the stalk with the blunt side of a chef's knife.

Place sugar, water and lemongrass into a saucepan and heat until boiling. Simmer for ten minutes, then remove from heat. Once cool, place in airtight container and refrigerate until chilled and ready to use.

2. Mix!: For each martini fill cocktail shaker half full with cracked ice, then add vodka, lemongrass syrup and lychee juice. Shake until well mixed and chilled then strain into martini glass. Squeeze juice from lemon wedge into martini.



Recipes: Thai Inspired Dinner for Six: Starters

Spicy Cashew Salad with Chilies, Cilantro and Lime

Tom Yum Soup (Shrimp and Lemongrass)

THOM YUM GOONG (SHRIMP AND LEMONGRASS SOUP)

Active Preparation Time: 30 minutes

Total Time: 30 minutes

Servings: 6

Ingredients

3	tablespoons	Lime Juice	
1	tablespoon	Hot Green Chiles	Sliced
2	onions	Green Onions	very thinly sliced crosswise
6	leaves	Wild Lime Leaves	Torn or cut in quarters
2	tablespoons	Cilantro	Fresh
3	cups	Shrimp Stock	(Can substitute Chicken Broth)
3	stalks	Lemongrass	Trimmed to 3" base and cut on the diagonal
1/4	cup	Galanga	Fresh, frozen or dried
1/2	pound	Shrimp	Peeled and deveined
1	cup	Mushrooms	Thinly sliced
2	tablespoons	Fish Sauce	
2	tablespoons	Roasted Chili Paste	Also called Nam Prik Pao (optional but recommended)

1. Prep: Devein shrimp.

Cut or tear lime leaves, slice chilies, green onions and mushrooms.

Squeeze lime juice.

2. In a stockpot combine the water, lemongrass, galanga and lime leaves. Bring to a boil and cook for 5 minutes. Add the mushrooms to the broth and cook several minutes more. Add the fish sauce, chili paste, lime juice, and green onions. Add the shrimp and slowly simmer until shrimp are cooked through. Ladle into bowls and serve hot.

YUM MEHT MAHMUANG HIMAPAHN (SPICY CASHEW SALAD WITH CHILIES, CILANTRO AND LIME)

Active Preparation Time: 20 minutes

Total Time: 20 minutes

Servings: 6

Ingredients

1	cup	Cashews	Whole, raw
1/2	teaspoon	Salt	
3	tablespoons	Shallots	Coarsely chopped
3	tablespoons	Green Onions	Thinly sliced
2	teaspoons	Dried Red Chili Flakes	
2	tablespoons	Lime Juice	

Special Equipment:

Deep Fryer

- 1.** Fry cashews...: Line a plate with paper towels and place by the stove. Grab a wire mesh strainer or a metal slotted spoon and have it at the ready. Heat 2 or 3 inches of vegetable oil in a skillet or wok over medium heat. Test by tossing in a single cashew. If it sizzles immediately, the oil is ready. Add the rest of the cashews to the oil and cook until a golden brown (2-3 minutes). Scoop them out onto the prepared plate, allow to drain and cool.
- 2.** Everything else!: Place the cooled cashews into a bowl with the salt. Toss. Then add the remaining ingredients except for the lime juice, and toss well. Just before serving add the lime juice, toss again and mound on the serving platter.



Recipes: Thai Inspired Dinner for Six: Main Courses

Easy Omelet with Sri Rachaa Sauce

Jasmine rice

Tangy Cucumber Pickles

Green curry chicken with zucchini

Thai Fried Catfish

KAI JIOW (OMELET WITH SRIRACHA [OR SRI RACHAA] SAUCE)

Active Preparation Time: 10 minutes

Total Time: 10 minutes

Servings: 6

Ingredients

- 4 large **Eggs**
- 1 tablespoon **Water**
- 2 tablespoons **Vegetable Oil**
Sriracha Sauce

1. Prep: Combine eggs, fish sauce and water in a medium bowl and whisk until well blended.

2. Cook: Heat oil in a medium heat skillet or wok. Test oil with a drizzle of the egg mixture; if it sizzles immediately, the oil is ready for cooking.

Pour the eggs in and as soon as they begin to set, push the puffy edges towards the center of the skillet, then tilt the skillet as needed to allow the uncooked egg in the center to flow to the outer edges of the skillet. When the edges are golden brown and the center is almost set then flip the omelet to cook the other side for one more minute.

3. Serve: Carefully use a spatula to scoop the omelet out onto a serving plate and serve immediately with a ramekin or small dish of Sriracha.

JASMINE RICE

Active Preparation Time: 30 minutes

Total Time: 30 minutes

Servings: 6

Ingredients

1 1/2 cups **Jasmine Rice**

2 cups **Water**

Special Equipment:

Thermometer

Wok or Deep Fryer

1. Make rice! : Measure the rice into a medium saucepan and add cold water to cover the grains. Swirl grains with a spoon or by hand, then drain and repeat 2-3 times. Drain, then add 2 cups of water.

Bring to a gentle boil, uncovered, over medium heat. Then let the rice boil until the water level falls below the rice line. Stir, cover and cook 15-20 more minutes. Stir again then let stand, covered, until ready to serve.

THAI FRIED CATFISH

Active Preparation Time: 20 minutes

Total Time: 20 minutes

Servings: 6

Ingredients

2	lb	Catfish	1 whole catfish, scaled
4	tablespoons	Ginger	minced
4	tablespoons	Garlic Powder	
1	cup	Cornstarch	
4	teaspoons	Salt	
4	teaspoons	Pepper	
		Vegetable Oil	For deep frying

Special Equipment:

Thermometer
Wok or Deep Fryer

1. Prep Mr. Fish: Rinse the fish and pat dry.

Hold a cutting knife so that the blade is at a 30° angle and make diagonal cuts to the bone every 1" on both sides of the fish. Rub fish and inside cuts with the ginger and garlic powder. Mix the salt, pepper and cornstarch in a wide bowl. Roll the catfish in the cornstarch mixture thoroughly, then sit aside for frying.

2. Fry Mr. Fish: Heat the oil to 375° in the deep fryer, wok, deep pan or skillet that will allow for 3" of oil. Test the oil by tossing in a piece of minced ginger. If it sizzles immediately, continue to next step.

Lift the fish by the tail carefully and lower into the oil and fry until fish is cooked and skin has become crispy (5-7 minutes). Serve immediately.

GAENG KIW WAHN GAI (GREEN CURRY CHICNE WITH ZUCCHINI)

Active Preparation Time: 20 minutes

Total Time: 40 minutes

Servings: 6

Ingredients

2	medium	Zucchini	
1 1/2	cups	Coconut Milk	Unsweetened
3	tablespoons	Green Curry Paste	
3/4	pound	Chicken thighs or breast	Cut into bite-sized pieces
1 1/2	cups	Chicken Broth	
2	tablespoons	Fish sauce	
1	tablespoon	Palm Sugar	Can substitute brown sugar
8	leaves	Wild Lime Leaves	torn or cut in half
1/2	cup	Thai Basil	Fresh leaves

1. Prep...: Cut up chicken meat.

Slice or tear lime leaves.

Cut the zucchini in half lengthwise and then crosswise into 1" chunks.

2. Make Curry Paste: Bring half of the coconut milk to a gentle, rolling boil. Cook for 3 minutes until it begins to thicken and becomes fragrant. Ladle out a cup full into a bowl and add the curry paste. Mix until paste is dissolved. Pour mixture back into pot. Add chicken and cook 2-3 minutes more. Add remaining coconut milk, chicken broth, zucchini, fish sauce, sugar and the lime leaves to the pot. Bring to a boil. Reduce heat to keep warm, stirring occasionally until ready to serve.

Garnish with basil.

AH JAHT (TANGY CUCUMBER PICKLES)

Active Preparation Time: 15 minutes

Total Time: 1 day, 15 minutes

Servings: 6

Ingredients

1/2 cup	White Vinegar	
1/2 cup	Water	
1/2 cup	Sugar	
1 teaspoon	Salt	
1 pound	Cucumber	
3 tablespoons	Shallots	Thinly sliced
2 teaspoons	Red Chilies	Thinly sliced

1. Prepare dressing: In a saucepan combine the vinegar, water, sugar and salt. Stir and cook over medium heat until ingredients are dissolved. Remove from heat and allow to cool.

2. Peel the cucumbers and cut them lengthwise into four parts. Slice each strip crosswise, which will create small triangles. Place in a bowl and top with shallots and chile.

Serving option 1: Just before serving add the dressing and stir to mix; serve at room temperature.

Serving option 2: Mix with dressing, cover and refrigerate overnight. Serve cold.



Recipes: Thai Inspired Dinner for Six: Dessert

Coconut Ice Cream

COCONUT ICE CREAM

Active Preparation Time: 15 minutes

Total Time: 1 day, 15 minutes

Servings: 6

Ingredients

7	cups	Coconut Milk	Unsweetened
2	cups	Sugar	
1	teaspoon	Salt	

Special Equipment:

Ice Cream Maker

1. Prep Ice Cream Maker: If you have an ice cream maker that requires pre-frozen bowls, remember to do so at least a day ahead!

2. Make the base: Combine the ingredients in a medium saucepan and bring to a gentle boil, stirring often until all ingredients are dissolved. Transfer to a bowl you can cover well and chill until completely cold.

3. Make the ice cream: Once chilled, transfer to the bowl of the ice cream maker and freeze according to manufacturer's directions.

Afterwards place in an air-tight container and freeze until hard. Scoop when ready to serve.



Wine Pairing for Jaime's Thai Inspired Dinner Party

Selection a) Gerwurztraminer

Meal Mastery's Sommelier Suggestion: Fetzer **Gerwurztraminer Valley Oaks**

MM's notes: A deep golden color, this one has hints of spicy peach, sweet apple, citrus, green apple and honeysuckle. It's medium-bodied and will go excellently with East or Southeast Asian flavors as well as most chicken and fish dishes.

Availability: A

Selection b) Rosé

Meal Mastery's Sommelier Suggestion: Bartenura **Malvasia Salento**

MM's notes: A semi-sweet Rosé with flavors of strawberry, raspberry and cherry.

Availability: C

Selection c) Riesling

Meal Mastery's Sommelier Suggestion: Von Schubert **Maximin Grunhauser Abtsberg Spatlese**

MM's notes: Broad and full Riesling with an exceptionally fruity aroma; spicy with hints of peach and black currant with a bit of slate and rhubarb.

Availability: B

Availability Scale:

A: Widely available

B: Somewhat available (depending upon region)

C: Find online

D: Rare, but worth the effort

Please note: we provide recommendations of several well-suited varietals, and additionally provide a specific wine for each varietal we recommend. We try to select wines that are widely available, but because of the structure of the wine industry, wines may be widely available in one region, state, or city but not in others. We recommend sites like 1000corks.com to find one of our recommendations near where you live. If you cannot find one of our recommendations locally, there are plenty of great distributors on the web that ship nationally. If you live in a state that does not allow for the shipping of wine to your door then it means it's a great opportunity for you to try something locally available and tell us and the rest of the MM community all about the ones you find that you love!



CoPilot: Suggested Preparation Schedule

5 Days Before	Make & chill base for Coconut Ice Cream
4 Days Before	Complete Coconut Ice Cream & freeze
3 Days Before	Make simple syrups for Mixed Drinks
2 Days Before	Prep marinade for Chicken Satay, marinate Prep marinade for Pork Spareribs, marinate; make paste for spareribs, refrigerate Prepare spice paste & mixture for Golden Purses
1 Day Before	Wash and devein shrimp for Coconut Shrimp Prepare peanut sauce for Chicken Satay Assemble Golden Purses; freeze. Prep veggies & dressing for Thai Spring Rolls Prep veggies for Thom Yum Soup Chill wines if appropriate
Event Day	Prepare garnishes for mixed drinks Finish Thai Spring Rolls Finish & Grill Chicken Satay Finish Pork Spareribs Finish Coconut Shrimp Fill and Finish Golden Purses Finish Thom Yum Soup Start & Complete Omelet w/ Sriracha Sauce Start & Complete Jasmine Rice Start & Complete Thai Fried Catfish



CoPilot: MixMaster DrinkStation Quick List

Make sure the following is set up wherever you have set aside to prepare drinks:

Drink	Equipment	Ingredients
General	Bar Towels Can Opener Ice Bucket Ice Tongs and Scoops Jigger Bar Spoon Measuring Cups Strainer Shaker	Water Ice
Thai Iced Tea	Collins Glasses	Thai Iced Tea Mix Evaporated Milk
Mai Tai	Highball Glasses Straws	Light Rum Dark Rum Creme de Almond Triple Sec Sweet & Sour Mix Pineapple Juice Pineapple Spears Dark Rum
Thai Basil Sangria	Collins Glasses	Sangria Pitcher Mango Slices Club Soda
Lemongrass Lychee Martini	Cocktail/Martini Glass	Lemongrass Syrup Lemon Wedges Sugar

How-To

Drink	Preparation
Thai Iced Tea	Fill glasses with ice and add 3/4 cup Thai tea to each glass. Top off glasses with 3-4 tablespoons of evaporated milk in each.
Thai Tai	Pour light rum, creme de almond and triple sec into a highball glass in that order. Almost fill with equal parts of sweet/sour mix and pineapple juice. Lastly add a splash of dark rum. Insert a straw and serve unstirred.
Thai Basil Sangria	Pour into ice-filled glasses, top off with club soda and garnish with slice of mango.
Lemongrass Lychee Martini	Sugar cocktail glass (Fill a saucer with fine sugar. Wet edge of glass with sliced lemon wedge. Flip glass over and dip into sugar, twisting slightly for thick, even coverage.) For each martini fill cocktail shaker half full with cracked ice, then add 2oz. vodka, 1oz lemongrass syrup and 1oz lychee juice. Shake until well mixed and chilled then strain into cocktail/martini glass. Squeeze juice from lemon wedge into martini.



CoPilot: Master Plan

Timeframe	Recipe	Task
6 Days Before	Coconut Ice Cream	Step 1: Make sure bowls for ice cream maker are pre-frozen
5 Days Before	Coconut Ice Cream	Step 2: Make the base: Combine the ingredients in a medium saucepan and bring to a gentle boil, stirring often until all ingredients are dissolved. Transfer to a bowl you can cover well and chill until completely cold.
4 Days Before	Coconut Ice Cream	Step 3: Make the ice cream: Once chilled, transfer to the bowl of the ice cream maker and freeze according to manufacturer's directions. Afterwards place in an air-tight container and freeze until hard. Scoop when ready to serve.
3 Days Before	Thai Iced Tea	Step 1: Bring water to a boil using saucepan, tea kettle or other method of choice. Stir in Thai tea powder and remove from heat. Add sugar and stir until dissolved, allow to cool to room temperature. Step 2: When cool, strain through a fine mesh strainer or a coffee filter into a pitcher. Chill until ready to serve.
	Thai Basil Sangria	Step 2. In a small saucepan, combine the sugar and water and heat until sugar is thoroughly dissolved. Remove from heat and add lemon zest. Let syrup stand until cooled, 30 minutes. Discard the basil and zest strips.
	Thai Basil Sangria	Step 3. Serve: In a large pitcher combine the syrup with the wine, brandy and mango juice.

Timeframe	Recipe	Task
	Lemongrass Lychee Martini	<p>1. Make simple syrup: Bruise lemongrass stalks by pressing down on them close to the base of the stalk with the blunt side of a chef's knife.</p> <p>Place sugar, water and lemongrass into a saucepan and heat until boiling. Simmer for ten minutes, then remove from heat. Once cool, place in airtight container and refrigerate until chilled and ready to use.</p>
2 Days Before	Satay Chicken with Spicy Peanut Sauce	<p>Step 1. Marinade: Combine the coconut milk, fish sauce, brown sugar and curry powder in a large mixing bowl and stir well.</p> <p>If using chicken thighs, cut into bite-sized pieces. If breasts, cut into 1/2 strips. Place the meat into a container with the marinade mixture, mix and refrigerate, preferably overnight.</p>
	Satay Chicken with Spicy Peanut Sauce	<p>Step 2. Prepare Peanut Sauce: Bring coconut milk to a slow boil in a saucepan over high heat. As soon as a boil is reached, add the curry paste and chili paste, cooking until pastes are dissolved. Add remaining sauce ingredients and cook for 2-4 minutes longer, stirring into a cohesive, smooth sauce (well smooth except for the chunky peanut bits!)</p> <p>Remove from heat and transfer to a container. Cover once cooled and refrigerate.</p>
	Crispy Pork Spareribs with Black Pepper & Garlic	<p>Step 1: Veggie Prep: Grind the garlic, cilantro, pepper and water into a smooth paste using a food processor, blender, or a mortar and pestle. If you have neither, use a fork to mash them as smooth as you can. Move paste into a larger bowl and add the fish sauce and sugar. Add the ribs and toss to coat. Refrigerate and cover.</p>

Timeframe	Recipe	Task
	Golden Purses	Step 1: Prepare spice paste: Place spice paste ingredients in a food processor, blender, or mortar and pestle until ground into a paste. Place into bowl and stir in the crab meat. Taste and add more fish sauce if desired. Refrigerate mixture.
1 Day Before	Easy Baked Coconut Shrimp	Peel and devein shrimp; refrigerate in covered container.
	Thom Yum Soup	Step 1: Devein shrimp.
	Green Curry Chicken with Zucchini	Step 1: Cut chicken meat; transfer to covered container and refrigerate. Slice lime leaves, zucchini in half lengthwise and then crosswise into 1" chunks. Cover and refrigerate.
	Fresh Thai Spring Rolls	Step 1: Prep veggies & noodles: Cook rice noodles according to direction on package. Sit aside, cover & refrigerate. Slice onions. Chop basil and coriander, shred carrots.
	Tangy Cucumber Pickles	Step 2: Peel the cucumbers and cut them lengthwise into four parts. Slice each strip crosswise, which will create small triangles. Place in a bowl and top with shallots and chile. Mix with dressing, cover and refrigerate overnight. Serve cold.
	Thom Yum Soup	Step 1.5: Cut or tear lime leaves, slice chilies, green onions and mushrooms. Squeeze lime juice.
	Spicy Cashew Salad with Chilies, Cilantro and Lime	Step 1: Chop shallots and slice green onions; juice limes. Combine shallots and onions with chili flakes and set aside.
	Tangy Cucumber Pickles	Step 1: Prepare dressing: In a saucepan combine the vinegar, water, sugar and salt. Stir and cook over medium heat until ingredients are dissolved. Remove from heat and allow to cool.
	Fresh Thai Spring Rolls	Step 2: Make sauce: In a bowl, combine soy, vinegar, fish sauce and sugar. Transfer to covered container and refrigerate.

Timeframe	Recipe	Task
	Golden Purses	<p>Step 2: Start purses.: Spread wonton wrappers out over a clean surface. (cover the remaining pack of wrappers with a damp paper towel or cloth to keep them from drying out while you're working with the wrappers removed from the pack.) Using a pastry brush and a small bowl of water, wet the sides of the wonton wrapper from the edge to approximately 1 inch in. Place a teaspoon of filling into the center of each wrapper. Pinch the wrappers together over the filling. (It may be helpful to wet your fingers for that step.)</p> <p>Step 2:5: Prepare purses but do not fry them. Either individually wrap in plastic or place on a prepared baking sheet (prepared by lining with foil). Cover the whole baking sheet in plastic and place in freezer. Do NOT thaw before frying. Just remove them from the freezer and place directly in the fryer when ready to prepare.</p>
	Chill Wines	If serving recommended wines, refrigerate; if possible, remove and serve at temp of 47°F/8°C.
Event Day!	General: Bartending Station	<p>Set up area you where you will be preparing / serving drinks. Make sure all appropriate glassware, mixing tools, straws, garnishes, and cocktail napkins and ingredients are in place. When it's time to serve drinks recruit a friend or guest who enjoys 'mixology' to serve the concoctions. Hand him the MealMastery MixMaster Quick Guide and get back to preparing dinner!</p>
	General: Dinner Table	Set up all planned decor and/or table settings now so you don't have to worry about it closer to when guests arrive. You never know when someone will show up early!
	Thai Basil Sangria	Slice mango and zest lemon for garnish.
	Lemongrass Lychee Martini	Cut lemon wedges for garnish.

Timeframe Recipe

Task

	General: Bartending Station	Set up area you where you will be preparing / serving drinks. Make sure all appropriate glassware, mixing tools, straws, garnishes, and cocktail napkins and ingredients are in place. When it's time to serve drinks recruit a friend or guest who enjoys 'mixology' to serve the concoctions. Hand him the MealMastery MixedMaster Quick Guide and get back to preparing dinner!
	Start preparing starters & entrées!	
	Jasmine Rice	Step 1: Make rice! : Measure the rice into a medium saucepan and add cold water to cover the grains. Swirl grains with a spoon or by hand, then drain and repeat 2-3 times. Drain, then add 2 cups of water.
	Jasmine Rice	Step 2: If using rice cooker, follow manufacturers instructions to complete rice. Otherwise, bring to a gentle boil, uncovered, over medium heat. Then let the rice boil until the water level falls below the rice line. Stir, cover and cook 15-20 more minutes. Stir again then let stand, covered, until ready to serve.
	Thom Yum Soup	Retrieve prepared ingredients from refrigerator and continue to Step 2: In a stockpot combine the water, lemongrass, galanga and lime leaves. Bring to a boil and cook for 5 minutes. Add the mushrooms to the broth and cook several minutes more. Add the fish sauce, chili paste, lime juice, and green onions. Add the shrimp and slowly simmer. Turn pot to low heat until time to serve.

Timeframe Recipe

Task

	Green Curry Chicken with Zucchini	Step 2: Make Curry Paste: Bring half of the coconut milk to a gentle, rolling boil. Cook for 3 minutes until it begins to thicken and becomes fragrant. Ladle out a cup full into a bowl and add the curry paste. Mix until paste is dissolved. Pour mixture back into pot. Add chicken and cook 2-3 minutes more. Add remaining coconut milk, chicken broth, zucchini, fish sauce, sugar and the lime leaves to the pot. Bring to a boil. Reduce heat to keep warm, stirring occasionally until ready to serve.
	Spicy Cashew Salad with Chilies, Cilantro and Lime	Step 2: Fry cashews...: Line a plate with paper towels and place by the stove. Grab a wire mesh strainer or a metal slotted spoon and have it at the ready. Heat 2 or 3 inches of vegetable oil in a skillet or wok over medium heat. Test by tossing in a single cashew. If it sizzles immediately, the oil is ready. Add the rest of the cashews to the oil and cook until a golden brown (2-3 minutes). Scoop them out onto the prepared plate, allow to drain and cool.
	Spicy Cashew Salad with Chilies, Cilantro and Lime	Step 3: Everything else!: Place the cooled cashews into a bowl with the salt. Toss. Then add the remaining ingredients except for the lime juice, and toss well. Just before serving add the lime juice, toss again and mound on the serving platter.
	Thai Fried Catfish	Step 1: Prep Mr. Fish: Rinse the fish and pat dry. Hold a cutting knife so that the blade is at a 30° angle and make diagonal cuts to the bone every 1" on both sides of the fish. Rub fish and inside cuts with the ginger and garlic powder. Mix the salt, pepper and cornstarch in a wide bowl. Roll the catfish in the cornstarch mixture thoroughly, then sit aside for frying, covered.
	Start preparing hors d'œuvres!	

Timeframe Recipe

Task

	<i>Preparation Step:</i>	Place 3" of oil in wok, deep pot or set up deep fryer according to manufacturer's directions. Set Deep Fryer to 375°F/191°C or heat over medium-high heat until thermometer reads 375°F/191°C.
	Fresh Thai Spring Rolls	Step 2: Place vegetables and rice noodles in same bowl and stir or toss to mix.
	Fresh Thai Spring Rolls	Step 3: Wrap! : Fill a large bowl with water. Submerge one wrapper into water, and allow to soften (approx. 30 seconds). Remove wrapper and place on a clean surface. (To speed things up, once you remove this wrapper from the water add another wrapper so that it can soften while you complete the first wrapper.) Place a large scoopful of filling on the bottom corner of the sheet. Roll the corner over the filling. Continue rolling until your roll is even with the next two corners. Fold those corners in, forming an envelope shape. Brush water along the sides and top and finish rolling
	Fresh Thai Spring Rolls	Place on serving platter and set aside or serve.
	Easy Baked Coconut Shrimp	Step 1: Preheat...: Preheat oven to 425°F. Prepare a baking sheet by spreading a thin layer of oil onto it or covering it with parchment paper.
	Easy Baked Coconut Shrimp	Step 2: Coating Mix: Stir mix ingredients in a bowl and set aside. In a second bowl beat the eggs. Place the coconut in a third bowl.
	Easy Baked Coconut Shrimp	Step 3: Coat!: Holding the shrimp by the tail, dip into the beaten egg wash first, then follow by rolling in the panko crumbs. Dip shrimp into the egg wash again and follow by rolling in the coconut.
	Easy Baked Coconut Shrimp	Step 4: Bake: Bake on the middle rack of the oven at 425°F for 15 minutes or until coconut is light golden brown. Make sure to turn the shrimp halfway through the baking time.

Timeframe	Recipe	Task
	Crispy Pork Spareribs with Black Pepper & Garlic	<p>While Coconut Shrimp is in the oven, continue on to completing the Spareribs: remove ribs from refrigerator and move on to Step 2: Line a plate with paper towels while the oil heats, and grab tongs, a wire mesh scoop or a slotted spoon for transferring the ribs from the frying oil to the plate.</p> <p>Toss in a small piece of the garlic into the oil to test readiness. If the oil sizzles immediately, then start frying the ribs - don't overcrowd the pot, it will bring the frying temperature down. Fry the first batch for 4-6 minutes, then scoop out and place them in a single layer on the lined plate. Cook subsequent batches.</p>
	Easy Baked Coconut Shrimp	If shrimp are golden brown, remove from oven. Plate alongside a sauce of choice or drizzle sauce onto shrimp.
	<i>Preparation Step:</i>	Turn oven temperature to broiler setting.
	Crispy Pork Spareribs with Black Pepper & Garlic	Transfer pork from draining plate to platter.
	<i>Suggested Serving Step:</i>	If you like, serve the Spring Rolls, Coconut Shrimp and Spareribs together.
	<i>Suggested Serving Step:</i>	If serving wine, don't forget to set out the wine, in a wine cooler if wine is not at proper temperature.
	Satay Chicken with Spicy Peanut Sauce	Step 3: Skewer! : Slide skewers through chicken meat and place on a lightly oiled grill or under a broiler. Turn often and cook until browned, approximately 5 minutes.
	Golden Purses	Step 3: Fry until golden brown. Place on draining plate until ready to serve.
	<i>Suggested Serving Step:</i>	If you like, serve the Satay Chicken and Golden Purses together.
	<i>Suggested Serving Step:</i>	If you like, serve the Cashew Salad and Thom Yum Soup together, or in succession.

Timeframe Recipe

Task

	<i>Preparation Step:</i>	We're done with the oven; don't forget to turn it off.
	Thai Fried Catfish	Step 2: Give the fish one last dunk in the cornstarch mixture, then prepare to fry. Lift the fish by the tail carefully and lower into the oil and fry until fish is cooked and skin has become crispy (5-7 minutes).
	Omelet with Sriracha	While catfish is frying, make omelet: Step 1: Combine eggs, fish sauce and water in a medium bowl and whisk until well blended.
	Omelet with Sriracha	Step 2: Cook: Heat oil in a medium heat skillet or wok. Test oil with a drizzle of the egg mixture; if it sizzles immediately, the oil is ready for cooking. Pour the eggs in and as soon as they begin to set, push the puffy edges towards the center of the skillet, then tilt the skillet as needed to allow the uncooked egg in the center to flow to the outer edges of the skillet. When the edges are golden brown and the center is almost set then flip the omelet to cook the other side for one more minute.
	Omelet with Sriracha	Step 3: Carefully use a spatula to scoop the omelet out onto a serving plate with a ramekin or small dish of Sriracha.
	Thai Fried Catfish	Remove catfish from fryer and onto draining plate.
	<i>Suggested Serving Step:</i>	If you like, serve the Catfish and Omelet together, or in succession.
	<i>Suggested Serving Step:</i>	Serve Coconut Ice Cream dessert.

Pat yourself on the back, dinner is done and it was fabulous!