

Yellow Curry Sauce with Turkey

Yield: 4 Cups



Ingredients:

- 1 tbsp vegetable oil
- 1 shallot, minced
- 1 garlic clove, minced
- 1 tbsp yellow curry paste
- 1 cup unsweetened coconut milk
- 4 cups turkey stock
- 2 tbsp fish sauce
- 2 tbsp sugar
- a pinch turmeric
- 2 cups turkey thigh, cut into bite-sized cubes

Directions:

1. Heat the oil in a small saucepan over moderate heat. Add the shallot, garlic, and curry paste and allow to sizzle for 15 to 20 seconds. Stir in about 3 tablespoons of the coconut milk. Allow to bubble for 1 minute, and add the remaining coconut milk, turkey stock, fish sauce, sugar, and turmeric. Stir again and allow to simmer for an additional 5 minutes. Set aside.
2. Add the cubes of turkey meat to the remaining 3 cups of stock. Bring to a simmer and cook until the turkey is done.
3. Strain the cooked turkey pieces from the stock and add the turkey to the curry sauce. Bring to a gentle simmer.
4. Garnish with basil and cilantro and serve with a bowl of sticky rice.

Note: If the sauce is too thick, add a little water. If too thin, add a little cornstarch and water. To prepare this thickener, mix 2 tablespoons cornstarch to 1/3 cup water. Drizzle just enough thickener into sauce, stirring constantly, until it thickens slightly after returning to a boil.

Recipes developed by CIA as an industry service to the National Turkey Federation.