**Red Curry Shrimp**

**Sauce:**

2 cups oil

2# ginger minced

2# garlic minced

2# red curry paste

16 cans coconut milk

25 oz. fish sauce

2 cups light brown sugar

Salt, pepper, and extra sugar to taste

**Ingredients:**

40# chicken thighs cut into 1 inch pieces

7# green bell pepper medium diced

2# yellow bell pepper medium diced

2# red bell pepper medium diced

2# orange bell pepper medium diced

10# onion medium diced

8 cans bamboo shoots cut into dice

**Garnish:**

Fried shallots

2.5 # bean sprouts

2 oz. chopped Thai basil

3 bunches chopped cilantro for garnish.

(Prep each item and put it in its own container.)

**INSTRUCTIONS**

**Sauce:**

1. In the steam kettle, sauté 1# of the minced garlic and 2# ginger in 1 cup of oil until it becomes fragrant, about 3 minutes.
2. Stir in the curry paste and cook for an additional 2 minutes, being careful not to burn the paste.
3. Whisk in the coconut milk and bring to a simmer.
4. Whisk in the fish sauce and sugar, return to simmer. Let cook for about 15 minutes on low heat stirring occasionally. If it beings to stick on the bottom, turn the heat off and transfer to another pan. Adjust seasonings after 15 minutes.

**Curry:**

1. Pour the other 1 cup of oil and 1# of minced garlic over the raw chicken. Toss to coat all the pieces. Sear on the flat top in batches to get good color on the outside of the chicken. Put each batch on a sheet pan after it gets seared.
2. After the sauce is finished, add all of the remaining ingredients and the seared chicken, except the garnish, to the sauce. Simmer until the chicken is fully cooked and the vegetables have softened, about 10 minutes.
3. If the curry becomes runny during this time, make a small amount of cornstarch slurry and thicken.
4. Adjust seasonings once again if needed.
5. Once everything is done cooking, transfer into 2” full hotel pans and cool.
6. After cooling, wrap with plastic and then foil.