

FROM THE KITCHEN AT
MINERAL SPRINGS RANCH

S O T E R
VINEYARDS



THAI RED CURRY

4 Oz. Rice noodles
more as needed

1 White onion, sliced

4 Shallots, thinly sliced

½ tsp. Salt

4 Garlic cloves, minced

2 Tbsp. Ginger, freshly grated

3 Lemongrass stalks, thinly sliced (white tender parts only)

3 Carrots, washed and sliced

2 Bell peppers, any color, medium diced

4 C. Shiitake mushrooms, sliced

4 Tbsp. Red curry paste

Neutral oil for cooking as needed

2 - 14 Oz. can Coconut milk

½ C. Stock or water

2-4 Small bok choy

1½ tsp. Brown sugar

1-2 Tbsp. Tamari, soy or fish sauce
more as needed

2 tsp. Rice vinegar
more as needed

GARNISH

2 C. Thai basil, torn (classic is fine, too)

2 Red chilis, minced

1 Bu. Scallion, sliced

1/2 C. Roasted peanuts, chopped

Fresh lime wedges

This vibrant dish makes a warm and cozy dinner perfect for the winter months, and pairs with everything from a bright Pinot to a crisp Rosé or sparkling wines. Take liberties with this recipe! Curries are very forgiving and scalable. Winter vegetables like kohlrabi, turnips, fennel, and cauliflower are all great options to substitute or add in.

Soak noodles in cold water for at least 20 minutes or until soft, then drain and set aside.

In a heavy pot, heat oil and add onion and shallots, stirring often, until the onion has softened and is turning translucent, about 5 minutes. Season with salt. Add ginger, garlic, and lemongrass and cook until fragrant, about one minute, stirring continuously. Stir in curry paste.

Add bell peppers, carrots, and mushrooms and cook until bell peppers are fork-tender, 3 to 5 more minutes, stirring occasionally.

Add coconut milk, stock, bok choy, and sugar; stir to combine. Bring the mixture to a simmer over medium heat. Reduce heat as necessary to maintain a gentle simmer and cook until the peppers, carrots, and bok choy have softened to your liking, about 5 to 10 minutes, stirring occasionally.