

# Columbia River Thai Red Curry

## with Prawns and Scallops

1 lb large prawns, peeled and deveined  
(can use smaller shrimp)  
1 lb sea scallops (can use bay scallops)  
2 T vegetable oil  
1 med onion, finely chopped  
2 cloves garlic, minced  
1 T fresh ginger, minced  
2 T Thai red curry paste (recipe below)  
1 C coconut milk  
1 C fish stock  
2 T Fujian Rain oolong tea  
1 T fish sauce

1 T brown sugar  
1 T lime juice  
1 red bell pepper, sliced  
1 yellow bell pepper, sliced  
1 C snap peas  
1 C baby corn  
1/2 C fresh basil, chopped  
1/2 C pineapple chunks  
1/4 C golden raisins  
1/4 C cashews  
1/4 C fresh coconut shavings  
Salt and pepper to taste

### FOR THE RICE:

1 C Jasmine rice  
2 C water

1 † salt  
1 T Jasmine Phoenix Pearls tea

### THAI RED CURRY PASTE:

1 shallot, chopped  
1 stalk fresh lemongrass, minced  
2 red chilies, chopped  
4 cloves garlic  
1 thumb-size piece galangal or ginger,  
peeled and sliced  
2 T tomato ketchup  
2 T fish sauce  
2 T freshly squeezed lime juice

1 1/2 T chili powder  
1-3 T coconut milk  
1 † shrimp paste  
1 † sugar  
1 † ground cumin  
3/4 † ground coriander  
1/4 † ground white pepper  
1/4 † ground cinnamon

**PREPARE THE THAI RED CURRY PASTE:** Combine all ingredients in a food processor or blender. Blend until smooth, adding more coconut milk if needed to reach desired consistency. Store in an airtight container in the refrigerator for up to one week or freeze for up to six months.

**PREPARE THE RICE:** Rinse the rice under cold water until the water runs clear. In a medium saucepan, bring 2 C water and 1 † salt to a boil. Add the Jasmine Phoenix Pearls tea and let steep for 5 minutes. Remove the tea leaves, add the rice, reduce heat to low, cover, and simmer for 15-20 minutes until the water is absorbed and the rice is tender. Fluff with a fork and keep warm.

**PREPARE THE SEAFOOD:** Heat 1 T vegetable oil in a large skillet over medium-high heat. Season the prawns and scallops with salt and pepper. Sear the prawns for 2-3 minutes on each side until pink and opaque. Remove and set aside. In the same skillet, sear the scallops for 1-2 minutes on each side until golden brown. Remove and set aside.

**MAKE THE CURRY:** In the same skillet, add the remaining 1 T vegetable oil. Sauté the onion, garlic, and ginger until fragrant, about 2-3 minutes. Add the Thai red curry paste and cook for another minute. Pour in the coconut milk and fish stock, stirring to combine. Add the Fujian Rain oolong tea, fish sauce, brown sugar, and lime juice. Simmer for 5-7 minutes until the broth thickens slightly. Add the bell peppers, snap peas, baby corn, pineapple, golden raisins, cashews, and fresh coconut shavings. Cook for another 5 minutes until the vegetables are tender. Return the prawns and scallops to the skillet and simmer for another 2-3 minutes until heated through.

**SERVE:** Place a portion of rice in each bowl. Top with the curry and seafood mixture. Garnish with fresh basil.