

Thai Yellow Curry Stir-Fried Crab (ປຸ້ມັດຜົນກະຫົ່ງ)

Some holidays are loud.

Some are packed houses, fixed traditions, and the same menu every year.

This one was quieter and honestly, more meaningful.

This Christmas showed up as heat on the grill, a pan of bubbling curry butter, and the kind of cooking that makes you slow down whether you want to or not. No rush. No performance. Just food that carries memory and culture with it.

Today's centerpiece was a **Thai-style stir-fried crab in yellow curry**, rich, savory, lightly sweet, and unapologetically comforting. It's the kind of dish that feels celebratory without trying to be flashy, and flexible enough to live at the intersection of Christmas warmth and Kwanzaa reflection.



Thai Stir-Fried Crab in Yellow Curry Sauce (ປຸ້ມັດຜົນກະຫົ່ງ)

This is a classic Thai preparation, fast, fragrant, and deeply satisfying.

The sauce is the star: curry-forward, glossy, and silky from egg and dairy.

Ingredients (2 servings)

Crab

- 1–1.5 lbs crab (blue crab, snow crab, or cooked claws)
- 1–2 tbsp oil

Yellow Curry Sauce (mix first)

- 2 tbsp yellow curry powder
- 1 tbsp oyster sauce
- 1 tbsp fish sauce
- 1½ tbsp sugar (palm sugar preferred)
- 3–4 tbsp water or chicken broth
- 1–2 tbsp evaporated milk or half-and-half

Aromatics

- 3–4 cloves garlic, minced
- 1 small yellow onion, sliced
- 1 red bell pepper or Thai chili
- 1–2 Thai chilies (optional)
- 1 egg, beaten
- Green onions, cut into 1–2 inch pieces

How to Cook It (15–20 minutes)

1. **Heat oil** in a wok or deep pan over medium-high heat.
2. **Sauté garlic and onions** until fragrant and soft.
3. **Add crab**, tossing to coat (if pre-cooked, just heat through).
4. **Pour in curry sauce**, simmer 2–3 minutes until glossy.
5. **Add beaten egg**, letting it set slightly before gently folding in — this creates the signature silky texture.
6. **Finish with green onions**, then remove from heat.

Serve With

- Steamed jasmine rice
- Crusty bread for scooping
- Lime wedges (optional, but recommended)

Why This Dish Belongs on a Holiday Table

This isn't "traditional" Christmas food and that's the point.

It honors the idea that holidays can evolve, that culture can overlap, and that food can be both grounding and expressive. Whether you're celebrating Christmas, Kwanzaa, or simply the fact that you made it through the year, this dish fits.