



WINERY & VINEYARDS™

Red Curry BBQ Chicken Salad with Peanut Dressing

To Accompany Alma Rosa 2008 Pinot Gris La Encantada Vineyard Sta. Rita Hills

By Chris Burroughs, Tasting Room Manager

2-3 boneless skinless chicken thighs, per serving

Unsweetened coconut milk (for both marinade & dressing)

Fresh basil, mint, cilantro (any combination or all three)

Fresh red or green hot chile, if desired – for garnish)

Red curry paste (recipe below)

Peanut dressing (recipe below)

Fresh bean sprouts

Grated carrot

Julienned English cucumber

Fresh lime juice

Golden raisins

For the red curry paste (or buy a jar of pre-made at the store):

12-15 red chilies, seeded

4 shallots, thinly sliced

2 garlic cloves, chopped

1 Tbsp chopped galangal

2 lemongrass stalks, chopped

3 kaffir lime leaves, chopped

4 cilantro roots

10 black peppercorns

1 tsp coriander seeds

½ tsp cumin seeds

Good pinch of ground cinnamon

1 tsp ground turmeric

½ tsp shrimp paste

1 tsp salt

2 Tbsp oil

Mix all ingredients together. Set aside.

For the peanut dressing:

1 ¼ c roasted peanuts

2 garlic cloves

3 medium shallots (or ½ onion)

2 Tbsp vegetable oil

½ tsp cayenne pepper

½ tsp salt

2 tsp dark brown sugar

freshly ground black pepper

4-5 tsp lime or lemon juice

Put peanuts into a food processor and grind them as finely as possible. Peel the garlic and shallots and chop them finely. Put the oil in a small pan over medium heat. When hot, add garlic and shallots. Stir and fry for about 1 minute or until medium brown in color.

Add 2 cups water, cayenne, salt, sugar and peanuts. Stir and bring to boil. Adjust heat to medium-low and simmer 15-20 minutes or until sauce has thickened. It should be no thicker than a creamy salad dressing. Stir to break up lumps. Remove from heat and cool slightly. Add black pepper, beat in lime juice. Set aside.

For marinating chicken: Blend equal portions coconut milk and red curry paste. In bowl or zipper plastic bag place chicken and marinade together and let sit 4 hours or overnight. Grill chicken over medium fire to desired doneness.

Assemble salad: Equal portions carrot, cucumber, and bean sprouts. Drizzle first with fresh lime juice, then peanut dressing. Put chicken on top, then garnish with raisins, herbs and chile slices.