

## NORTHWEST SALAD WITH THAI CHILI-LIME VINAIGRETTE

*I created this simple recipe this summer using fresh Northwest produce. The Thai-flavored vinaigrette uses olive oil, chili, lime and fish sauce. It makes a bright salad with interesting flavors.*

Serves 8

4 tablespoon extra-virgin oil or garlic oil  
1 teaspoon sea salt or 4 teaspoons fish sauce  
1 teaspoon evaporated cane sugar  
1/2 teaspoon black pepper  
1/2 teaspoon chili powder  
2 tablespoons lime juice or lemon juice  
2 shallots, peeled and sliced  
24 cherry tomatoes, whole, or 2 heirloom tomatoes, sliced  
1 cup sweet basil leaves, washed and drained  
1 cup kale, washed and chopped  
1 cup mixed sweet pepper varieties, julienned  
1 cup dill or cilantro leaves (or any Asian herbs such as basil, lemon basil)  
2 tablespoons toasted sunflower or pumpkin seeds

*Whisk olive oil, sea salt or fish sauce, sugar, pepper, chili powder and lime or lemon juice until well mixed. Fold in shallots, tomatoes, arugula, kale, sweet peppers, dill or cilantro and mix gently. Sprinkle with sunflower seeds and serve immediately.*

## COCONUT MELON SMOOTHIE (NAM KATI TAENG THAI SMOOTHIE)

*Stock up on a few cans of coconut milk, then anytime the sweet floral scents of melon invite you, all you have to do is prepare this recipe. Hami melon is hard to resist, especially when it is combined with alluring fresh coconut milk. Drink me.*

Serves: 2 to 4 – Yield: 3 Cups

16 ounces (see note) diced Hami melon, seeded, peeled and diced, or substitute honey-dew melon  
1/3 cup coconut milk or coconut ice cream, more as desired  
1 1/2 cups crushed ice  
2 tablespoons palm sugar simple syrup, optional (see note)  
pinch of salt

*Place melon, coconut milk, ice, sugar and salt in the blender and blend until smooth. Pour into a tall glass and serve right away with a straw.*

### Pranee's Note:

- A 4-pound Hami melon (medium size), seeded, peeled and diced will yield about 2 pounds of diced melon.
- To make palm sugar simple syrup, place a disc of palm sugar (about 4 tablespoons) and about 1/4 cup water in a saucepan. Bring to a boil and cook on medium heat for 5 minutes. Cool and chill. Keeps in the refrigerator for up to a week. Yield: 1/4 cup.

## KAO PHOD KRUK SWEET CORN IN GRATED COCONUT

*When farmer harvested their corn and sell them at a market, it's a time for our family to be creative with fresh corn available each day. Besides having grilled corn with salty coconut cream for a snack, this dish is my all time favorite for a simple desert.*

Servings: 6-8 -- Preparation: 10 minutes -- Cooking: 15 minutes

3 ears of corn, husked, steamed & cut kernels (about 2 cups)  
1 cup dry grated coconut  
1-3 tablespoons brown sugar, as needed  
1/4 - 1 teaspoon salt  
1/4 teaspoon nutmeg powder, optional

*Remove the husk and silk. Steam corn for 8 minutes, then cut kernels from the cob into a medium size bowl. Mix in grated coconut, sugar and salt. Cover the bowl of corn in order to retain moisture and re-hydrate the coconut. Sprinkle with nutmeg and stir just before serving.*