

Curry Sauce

V 1.0

Ingredients

2 tablespoons olive oil
1 teaspoon crushed red pepper flakes
zest of 1 lime
1 1/2 tablespoons minced garlic
1 to 1 1/2 tablespoons curry powder
1 1/4 cups light coconut milk
2 tablespoons soy sauce
2 teaspoons sugar, or to taste
1/2 teaspoon salt, or to taste
1/2 cup chopped fresh basil leaves

Directions

In a small bowl, combine the coconut milk, soy sauce, sugar, and 1/2 teaspoon kosher salt. Place a wok or skillet over medium-high heat. Add olive oil and heat for 30 seconds. Add red pepper flakes, zest, garlic, and curry powder and stir-fry until fragrant, about 15 seconds. Add the coconut-milk mixture and bring to a boil. Cook until the sauce thickens slightly, 1 1/2 minutes. Add basil. Pour into a bowl.

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V 2.0

Ingredients

1 cup coconut milk
1 tablespoon curry powder
1/4 teaspoon salt
1/4 teaspoon dried crushed red pepper
1 tablespoon chopped fresh basil
2 teaspoons fresh lime juice

Preparation

Combine coconut milk and curry powder in a small saucepan; bring to a boil. Reduce heat to medium, and cook 4 minutes. Add salt, red pepper, and basil. Cook 1 more minute. Remove from heat, and stir in lime juice.