

Paula's Southern Thai Inspired Alpaca Curry

Ingredients for curry paste

- 3 small onions
- 5 cloves of garlic
- A small piece of galangal
- 3-4 fresh red chillies (MILD!! No Killer Chillie!)
- Zest & Juice of 1 Lime
- 3 tablespoons fresh coriander
- 1 teaspoon shrimp paste

All these ingredients are chopped up roughly and ground into a paste.

Ingredients for a dry spice mix.

- 1 tablespoon coriander seeds
- 1 tablespoon cumin seeds
- 1 cinnamon stick
- 2 cloves
- 6 cardamom pods
- 3 star anise
- 1 tablespoon white peppercorns

First dry fry all these ingredients in a small pan and then grind into spice mix.

- 750 grams of boneless Alpaca cut into bite sized pieces.
- 1 tablespoon tamarind paste
- 1 tablespoon brown sugar
- 1 tablespoons fish sauce
- 1 cup thick coconut milk

Heat two tablespoons of oil in a pan and add the Alpaca. Fry until golden brown. Set aside.

In the same pan add the fresh paste. Cook stirring constantly. When it is fragrant, which will take about 8 to 10 minutes add the dry spice mix. Cook for another ten minutes stirring occasionally.

Add the fried Alpaca pieces and stir. Add the tamarind water and a cup of water. When it comes to a boil, cover and simmer, stirring occasionally. Cook until the meat is nearly tender.

Add the raw sugar and fish sauce and stir.

Add the coconut milk and stir and cook for another two minutes.

Garnish with fresh coriander leaves.

OR

Make paste, cook off and grind spices, sear meat in pan then add all ingredients into a crock pot in the morning and serve tender delish curry in the evening with good friends and a doggie bag for missing ones!!!.