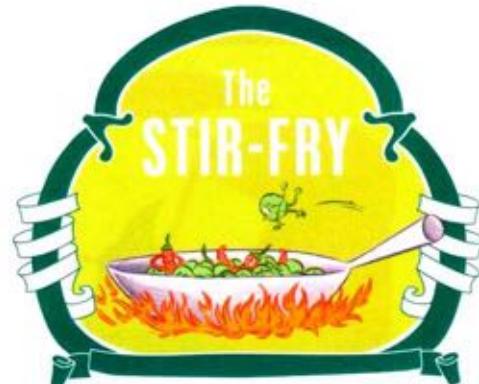


Pok Pok's Fried Prawns with Fresh Turmeric and Garlic. Get the recipe at bonappetit.com/go/thai.

"Thai food is, at its heart, dead simple," says Andy Ricker,

the chef and owner of the acclaimed Pok Pok restaurant in Portland, OR. So why throw good money after ho-hum takeout when you could be achieving the complex flavors of authentic Thai dishes at home? Once you learn how to make them, these marvels of sweet-spicy-sour will edge their way into your weeknight repertoire. To walk us through the basics, we tapped Ricker, who, with his expanding restaurant empire (hello, New York!), is on a crusade to convince Americans that there's "a hell of a lot more to Thai than green coconut curry." Discovering it is as easy as sourcing a few main ingredients, learning a couple of quick techniques, and arming yourself with some tools (which you probably already own). No, we're not going to put Ricker out of business, but if we can make you think twice about picking up the phone, we've done our job.



→ The simplest of all Thai dishes, stir-fries are a great way to showcase fresh green vegetables. You can increase the spiciness of your stir-fry by adding more chiles. The key to this dish's success? Controlling the heat on the pan from beginning to end.

Stir-Fried Brussels Sprouts with Garlic and Chile

4-6 SERVINGS

- 4 cups halved brussels sprouts
- Kosher salt
- ¼ cup vegetable oil
- 2 Tbsp. thinly sliced garlic
- ¼ cup oyster sauce
- 4 tsp. Thai fish sauce (nam pla)
- 2 tsp. soy sauce, preferably Thai thin soy sauce (such as Healthy Boy)
- 2 tsp. sugar
- ½ tsp. (or more) ¼"-thick slices of red Thai chiles
- Pinch of ground white pepper
- ½ cup low-salt chicken broth

Blanch brussels sprouts in a large pot of boiling salted water until bright green, about 15 seconds. Drain and set aside.

Heat oil in a wok or large skillet over medium heat. Add garlic and stir until light golden brown, about 30 seconds. Using a slotted spoon, transfer to a small bowl.

Increase heat to high; add brussels sprouts. Stir-fry until they begin to soften, 2-3 minutes. Add oyster sauce and next 5 ingredients. Stir-fry for 30 seconds; add chicken broth. Bring to a boil; cook until liquid is reduced slightly, about 2 minutes; add more chiles, if desired. Stir in garlic.

TO PURCHASE ANY OF THE THAI INGREDIENTS AND TOOLS IN THESE RECIPES, TRY YOUR LOCAL ASIAN MARKET OR GO TO THAIGROCER.COM