

Miang Kam

Spinach leaves
Unsalted roasted peanuts
Small dried shrimp
Roasted unsweetened shredded coconut
Diced ginger
Diced shallots
Lemons, cut into small wedges
Pickled garlic
Anaheim peppers

Sauce Ingredients

1/4 Cup finely ground
dried shrimp
1/2 Cup roasted shredded
coconut
1/4 Cup unsalted roasted
peanuts
1/4 Cup palm or coconut
sugar
2 Tbsp. fish sauce
1/2 Cup water

To roast coconut, place in dry cast iron pan over medium heat. Stir frequently until coconut is evenly golden brown.

To make sauce, grind shrimp, coconut and peanuts separately and as fine as possible in a clean coffee grinder. For shrimp, measure after grinding. Place all ingredients in small saucepan. Bring to boil, lower heat and simmer, stirring frequently. Cook about 10-15 minutes until mixture has texture of light batter. Cool before using.

