**Papaya Salad** - Serves 4

10 Cherry Tomatoes
4 chili peppers
2 tablespoon dried shrimp
3 tablespoons fish sauce
2 clove garlic
12 green beans
4 cups shredded green papaya
2 limes, juiced
3 tablespoons Palm Sugar
4 tablespoons toasted peanuts

1. In Thailand, green papaya salad is made using a clay mortar, wooden pestle and a spatula. Smash a clove of garlic first.
2. Then add green beans and halved cherry tomatoes. Pound a few times just to bruise the beans and get the juice out of the tomatoes.
3. Add chili peppers and crush them just enough to release the hotness, unless you like your salad really hot.
4. Add the green papaya, dried shrimp, toasted peanuts, fish sauce, lime juice and palm sugar. Use the pestle to push the mixture up in the mortar and the spatula to push it down so that the mixture is mixed well.
5. However, if you do not have a big enough mortar you can crush garlic, tomatoes, green beans. Set them aside in a large bowl. Add dried shrimp, fish sauce, lime juice and palm sugar to the bowl. Add green papaya and mix well.
6. Serve with sticky rice and a sliver of cabbage, green beans and Thai basil.

*you can also use a food processor by combining, shrimp with fish sauce, garlic, sugar and lime juice, mix well and add remaining ingredients.*

**Chicken Larb** - Serves 3-4

1 teaspoon canola oil
4 tablespoons chicken stock
12 ounces skinless boneless chicken breast (or pre-ground chicken/ beef or pork)
1 teaspoon brown sugar or 1/2 teaspoon palm sugar
3 large cloves garlic, about 1 tablespoon minced
2-3 tablespoons fish sauce, plus extra as desired
1-2 teaspoon dried red chili flakes (preferable Thai prik bon), plus extra as desired
3 shallots, and diced about 1/2 cup
2-3 tablespoons fresh juice from about 3 limes, plus extra as desired
1/3 cups fresh mint leaves, chopped
1/3 cup fresh cilantro leaves, chopped
1 tablespoon toasted glutinous rice powder

To serve
sticky jasmine rice to serve
cabbage wedges to serve

1. In a saute pan heat oil with chicken stock.
2. add ground meat into boiling stock, break up large pieces of chicken with a wooden spoon, cook for 2 minutes.
3. add sugar, garlic, fish sauce, chili flakes, and shallots, mix well and continue cooking until most of the liquid has cooked out, but make sure there's a little!
4. Turn off heat and stir in lemon juice, mint, cilantro, and rice powder, serve with rice and cabbage.