

House on Kahl Road Cookbook Recipe

Papaya Pok Pok

- 2-3 cloves garlic, chopped
- 1-2 birds eye or habaneros chilies, seeded and chopped
- 1 tablespoon dried shrimp/fish pieces, rinsed in boiling water before using
- 1 $\frac{3}{4}$ cup papaya
- 2 tablespoons lime juice
- 2 tablespoons Thai fish sauce
- 1 tablespoon brown sugar
- 1 tablespoon roasted peanuts, chopped
- 2 tomatoes, roughly diced
- $\frac{1}{2}$ cup cooked green beans, chopped

1. Crush the garlic, chilies and dried shrimps with a pestle and mortar or in a blender.
2. Slice the papaya in half and spoon out the seeds, scoop out the flesh and dice it finely. Place the papaya in a container and mix in the garlic, chili and reconstituted shrimp/fish.
3. Add lime juice, sugar and fish sauce. Mix well.
4. Place tomatoes and beans in a bowl and add papaya mixture.
5. Toss mixture together well so that all the ingredients are well distributed.
6. Serve with sticky rice balls.

