

Praneet & Kirk's Spicy Thai Panaeng Sausage

- 1 Kg Pork butt
- ½ cup Coconut cream (coconut milk)
- 4 T. Thai Panaeng Curry Paste (or Thai Red Curry Paste)
- 3 T. Fresh or frozen Gra-Shai * -- or substitute 2T. fresh galanga or ginger.
- 1 T. Fresh Galanga -- or substitute 2 ts. fresh ginger.
- 4 Garlic cloves
- 4 shallots
- 4 Kaffir Lime leaves, very finely slivered – or substitute regular lime leaves, young.
- 5-10 Thai Bird chilies, red and fresh (optional)
- 2 ts. Salt
- 1 ts. MSG
- 1 ts. Amesphos
- ½ ts. Instacure #1
- ¼ ts. White Pepper



1. Cube and chill pork butt until almost frozen.
2. Grind chilled pork cubes through a ¼ inch plate.
3. Purée Gra-Shai, galanga, garlic, and shallots in a blender or spice grinder to a paste.
4. With a sharp knife, seed and then finely chop Thai bird chilies, if using. If you are not so daring, you can use just a few chilies or leave them out entirely, as the Thai curry paste is spicy already.
5. Add Gra-Shai paste along with all other ingredients to ground pork and combine well.
6. Stuff into 30-35mm hog casings and tie off into links.
7. Let sausage links hang at room temp for about 6 hours. After 6 hours, you can refrigerate until you are ready to cook, up to several days.
8. Grill or BBQ until internal temperature reaches 160°F.

This is a very spicy sausage that has the complimentary smooth flavor of coconut milk.



* Gra-Shai is a common ingredient in traditional Thai cooking. Look for Gra-Shai at your local Thai market or Asian supermarket, fresh or frozen sections. It looks somewhat like ginseng or mandrake. Gra-Shai is a member of the ginger family, but has a very special flavor that is less pungent than ginger. If you cannot find Gra-Shai, you can substitute galanga. If you cannot find galanga, ginger will do, but less is required of either as substitute.

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Permission to post granted to Len Poli.
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