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  
2 T. 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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Kirk & Praneet Mazzia
Huay Ngoo, Chainat, Thailand

Permission to post granted to Len Poli.
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