



STREET  
WINERY

## Green Curry

### Ingredients

7 stalks of lemongrass – peeled, trimmed and finely diced  
6 shallots, diced  
1 cup kaffir lime leaves, broken and packed  
7 oz ginger, peeled and diced  
12 jalapenos, seeded and diced  
2 cans of coconut milk  
½ cup kosher salt  
20 cloves of garlic  
2 bunches of cilantro  
½ lb basil

### Directions

Combine the lemongrass, shallots, kaffir lime leaves, ginger and jalapenos and sweat down for 30 minutes.

Add the coconut milk and simmer for 15 minutes.

Add the kosher salt and garlic. Blitz, strain and cool.

Add the cilantro and basil. Blend and strain.

Enjoy!

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