

SECRET HACKS FOR THAI INGREDIENTS

THAI-FOODIE.COM

SAUCES, ETC.

1 TBSP FISH SAUCE =

1/2 tbsp soy sauce + 1/2 tbsp vinegar of choice (except balsamic) + a pinch of salt

1 TBSP THAI THIN SOY SAUCE =

1 tbsp soy sauce like Kikoman

1 TBSP THAI DARK SOY SAUCE =

1/2 tbsp soy sauce + 1/2 tbsp molasses or brown sugar

1 TBSP THAI SWEET SOY SAUCE =

1 tsp soy sauce, 2 tsp brown sugar or 1/2 tsp Thai dark soy sauce + 1/2 tsp brown sugar

1 TBSP MUSHROOM SAUCE =

1 tbsp light Thai soy sauce or soy sauce

1 TBSP THAI SOY BEAN PASTE =

1/2 tbsp miso + a pinch of brown sugar

1 TBSP THAI SRIRACHA =

1/2 tbsp ketchup + 1/2 tsp Red Rooster Sriracha (If you want it really spicy, add more sriracha than ketchup, if you want it less spicy, add more ketchup)

1 CUP THAI SWEET RICE =

1 cup sushi rice

ROASTED RICE POWDER =

1/4 cup sweet rice or jasmine rice + 1 kaffir lime leaf (optional) + roasted in a dry pan for 10-20 minutes until golden brown, cool, and grind up in a spice grinder or food processor

1 TBSP PALM SUGAR =

1 tbsp light brown sugar

NOODLES, HERBS, CHILIS

MAMA NOODLES =

Any ramen instant noodles + to taste: sugar, garlic powder, Thai chili pepper flakes, Thai fish sauce and lime juice. (Don't use the flavor packets that come with the noodles.)

FRESH RICE NOODLES =

Dry rice noodles

FRESH CHINESE EGG NOODLES =

Instant ramen noodles, or egg noodles from the local grocery store noodle aisle

THAI BASIL =

Italian basil or holy basil

THAI HOLY BASIL =

Italian basil or Thai basil

2 KAFFIR LIME LEAVES =

1/4 tsp lime zest

1 LEMONGRASS STALK =

1/2 tsp lemon zest

1 TBSP GALANGAL =

1 tbsp. fresh ginger + 1/4 tsp lime juice

1 THAI FRESH BIRD'S EYE CHILI =

3 Serrano peppers

1 TBSP THAI ROASTED CHILI FLAKES =

2 tbsp roasted red pepper flakes, or 1 cup of Thai dried chilis roasted for 5 minutes in a pan, cooled, and then thrown in the spice grinder

1 THAI DRIED CHILI =

3 Dried Guajillo peppers or 3 Dried serrano peppers