

## Phrik Khing Curry Paste Recipe

### Ingredients:

3 dried chilies  
7 shallots  
2 garlic bulbs  
1 teaspoon galangal  
1 tablespoon chopped lemon grass  
5 peppercorns  
1 teaspoon chopped coriander root  
1 teaspoon grated kaffir lime rind  
1 teaspoon salt  
1 teaspoon shrimp paste  
2 tablespoons ground dried shrimps

### Method:

Place all the ingredients in a mortar and pound until thoroughly ground and mixed. This can be stored in a glass jar in the refrigerator for about 3-4 months.

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