

TANTALIZING

Thai "Som Tam" : : Spicy Green Papaya Salad

Direct translation = "sour pounded"

INGREDIENTS:

- 1 small green papaya*
- 8 grape tomatoes (halved)*
- 1/3 cup roasted unsalted peanuts*
- 1 tsp. fish sauce*
- 1 tbsp. palm sugar*
- 3 small hot peppers (diced fine)*
- 3 cloves of garlic*
- 2 tsp. lemon juice*
- 5 romaine lettuce leaves*

ORIGIN: LAOS

VARIATION: THAI



STEPS:

Place the peeled garlic, hot peppers, sugar, and lemon juice into a medium bowl or container that can be topped. Use a large spoon to pound and bruise these ingredients for about 5 min. Add the sliced tomatoes, fish sauce, and peanuts next. Continue to pound for another 5 min. You want to release the juices from the tomatoes and create a sweet and tangy sauce. Set this mixture to the side to marinate. Peel your papaya using either a knife or potato peeler. Slice the papaya in half and scrape out the white seeds with a spoon. Using a box grater, shred each half of your papaya. Place your shredded papaya into the container with the sauce you created. Tightly screw on the top and shake your salad mixture until all the papaya looks evenly coated. Set it to the side. Layer your romaine leaves on top of one another and thinly chop. Create a bed of the romaine in a serving bowl and pour your papaya salad on top. Garnish with sesame seeds and devour!!