

# Angels Cook Book



## Thai Coconut Soup

1 tablespoon vegetable oil	½ pound fresh shiitake mushrooms, sliced
2 tablespoons grated fresh ginger	1 pound medium shrimp - peeled and deveined
1 stalk lemongrass, minced	2 tablespoons fresh lime juice
2 teaspoons red curry paste	salt to taste
4 cups chicken broth	¼ cup chopped fresh cilantro
3 tablespoons fish sauce	
1 tablespoon light brown sugar	
3 (13.5 ounce) cans coconut milk	

### Instructions:

Heat the oil in a large pot over medium heat.

Cook and stir the ginger, lemongrass, and curry paste in the heated oil for 1 minute.

Slowly pour the chicken broth over the mixture, stirring continually.

Stir in the fish sauce and brown sugar; simmer for 15 minutes.

Stir in the coconut milk and mushrooms; cook and stir until the mushrooms are soft, about 5 minutes.

Add the shrimp; cook until no longer translucent about 5 minutes.

Stir in the lime juice; season with salt; garnish with cilantro.

### Nutritional Information

Serving Size: 8 servings • Calories: 368  
[www.allrecipes.com/recipe/146035](http://www.allrecipes.com/recipe/146035)



## Sweet Sticky Rice with Mangoes

2 cups uncooked glutinous (sticky) white rice, rinsed

1 (13.5 ounce) can coconut milk, divided

1 cup white sugar

1 tablespoon white sugar

¼ teaspoon salt

¾ teaspoon cornstarch

2 ripe mangoes, peeled and cubed

### Instructions:

Cover the rice with several inches of fresh water. Allow rice to stand for 30 minutes. Drain off water so that rice is covered by 1/4 inch of water.

Place the rice in a microwave oven, cover, and cook on High until the water has mostly absorbed but the rice is still wet, about 10 minutes; stir and cook until almost dry, an additional 4 minutes.

Mix half the coconut milk and 1 cup of sugar in a bowl, stirring to dissolve the sugar. Pour the mixture over the rice and stir to coat rice with the mixture. Cover and allow the rice to stand at room temperature for 20 minutes.

Pour the remaining 1/2 can of coconut milk into a saucepan and whisk in 1 tablespoon of sugar, salt, and cornstarch until smooth. Bring the mixture to a simmer over medium heat, whisking constantly, and simmer until thickened, about 2 minutes. Remove from heat and allow to cool.

To serve, scoop the rice into individual serving bowls and top each serving with about 2 tablespoons of the coconut sauce and several pieces of mango.

### Nutritional Information

Serving Size: 6 servings • Calories: 525  
[www.allrecipes.com/recipe/219490](http://www.allrecipes.com/recipe/219490)