

PAPAYA SALAD

Ingredients:

1½ TBSP sugar

¼ lime

2 cups green papaya, shredded

6 green beans

1 clove garlic

1 ½ TBSP fish sauce

5 cherry tomatoes

2 TBSP peanuts (or however many you like)

Hot Sauce of chili peppers (optional) – use the amount you like for heat



Directions:

In Thailand, green papaya salad is made using a clay mortar, wooden pestle and a spatula. I use a large bowl and a large wooden spoon. You just have to be able to bruise it to bring out the juices.

Smash a clove of garlic first. Then add green beans and halved cherry tomatoes. Pound a few times just to bruise the beans and get the juice out of the tomatoes.

Add the green papaya, toasted peanuts, fish sauce, lime juice and sugar. Mix well.

Serve with sticky rice.

ADD INS: I sometimes add shredded mango for sweet flavor or shrimp to make it more of a meal.