

## Thai Green Curry Marinade for Fish

*by Chef Brian Henry*

1 tablespoon toasted coriander seeds or ground coriander  
1 tablespoon toasted cumin seeds or ground cumin  
1 bunch of green onions  
2 cloves garlic  
2 tablespoons cilantro  
1 teaspoon lemongrass  
1-inch piece of ginger  
1 tablespoon water  
1 teaspoon salt  
½ teaspoon of cloves, crushed or ground  
½ teaspoon of nutmeg, crushed or ground  
1 ½ cups mayonnaise

Chop up any ingredients that your food processor can't handle.

Put all of the ingredients except the mayo into a food processor and puree until you have a fairly smooth blend. A few chunks are inevitable, but the green mixture should have a consistency more like spaghetti sauce than salsa.

Briskly stir in the mayo a little bit at a time until you have a thick, smooth paste. You can do this step by hand or keep it in the food processor on a lower setting. You can use the curry paste right out of the food processor, or you can store it in a covered container for a week in the refrigerator.



CHEF BRIAN HENRY