

LEMONGRASS

- TYPE:** Annual
SUN: Full Sun
HEIGHT: 2 ft.
GROWING IT: Rich, well drained soil and frequent watering.
PARTS USED: Leaves.
HARVEST: Use leaves as needed. Can also be dried or frozen.
CULINARY: Used for flavoring in Thai, Malaysian, and Indian cooking, stir fry, curries, fish, and teas. Dried lemon grass should be soaked to soften it before use.
OTHER: Ornamental grass for perennial garden.

TRY IT!

LEMONGRASS CURRY

- 1/3 c. chopped lemongrass including the bulbs
- 4 cloves garlic, chopped
- 1 tsp. dried ground ginger
- 1 tsp. turmeric
- 1 jalapeno pepper, seeds and stems removed
- 3 shallots, chopped
- 3 1/2 c. coconut milk
- 1/2 tsp. lime or lemon juice
- Pinch of salt or you can use shrimp paste

In a food processor or blender puree together garlic, lemongrass, ginger, turmeric, jalapeno, and shallots. Bring the coconut milk to a boil and add the pureed ingredients, lime or lemon juice and salt or shrimp paste and boil gently stirring constantly for about 5 minutes. Reduce the heat to low and simmer stirring often for about 30 minutes or until sauce is creamy.

To prepare a meal, in a shallow pan or wok, stir fry meats until done or vegetables until tender. Pour curry sauce over and bring to a medium boil. Cook to desired degree. Serve with rice or noodles.