



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Green Papaya Salad

If we aren't thinking about bags we are probably thinking about food, and our January 2011 trip was no exception. The entire family took a cooking class together in Cambodia and our adorable teacher at the Tigre de Papier Cooking School taught us lots of new tricks.

Ingredients:

- Green papaya ... $\frac{1}{4}$ peeled and grated
- Small carrot... $\frac{1}{2}$ peeled and grated
- Tomato...1pcs cut lengthwise into 6-8
- Hot Chili...1pcs
- Basil ... $\frac{1}{4}$ to $\frac{1}{2}$ cup
- Shrimp paste ... 1 teaspoon
- Chili sauce ...1 tablespoon
- Long bean ...1pcs clean and cut into small pieces
- Sugar ... $\frac{1}{2}$ tea spoon
- Lemon Juice ... juice of 1 lemon
- Roasted peanuts ... 2 table spoon
- Tomato sauce ... 1 spoon

Combine the sugar, chili, tomato sauce, chili sauce, lemon juice, shrimp paste into the mortar and blend until smooth. Then add grated papaya, carrot, tomato, long bean, roasted peanut, basil. Combine all and serve.

Preparation time: 30 minutes

For a video of the preparation of this dish visit:

<http://angkor-cooking-class-cambodia.com/html/video.php>

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes