



# NAM PRIK GAPI

spicy dried shrimp dip

น้ำพริกกะปิ

desired result: the dip should be neither too thick nor too clear. The taste should be savory and not hot or spicy. The shrimp paste should not have a fishy smell. The boiled vegetables should not be soft and their colors should not fade. The fried eggplant must not be too oily. The fried climbing wattle should be cooked, soft with no foul odor.

30 green and red bird's eye chilies,  
stems removed  
2 tablespoons roasted shrimp paste in  
banana leaves  
2 tablespoons peeled garlic, finely  
chopped  
3 tablespoons ground dried shrimp  
3 finely sliced bolo maka (ma-euk), hair  
removed  
1 tablespoon salacca, thinly sliced  
2 tablespoons palm sugar  
3 tablespoons lime juice  
1 tablespoon fish sauce  
5-6 pea eggplants, stems removed

**fresh vegetables:** cucumber, Thai egg-  
plant, okra or preferred fresh vegetables

**boiled vegetables:** snake beans,  
winged bean, bamboo shoot, cabbage,  
agati flowers, morning glory, etc.

**fried vegetables:** climbing wattle, eggplant

**side dish:** fried mackerel or grilled catfish

**fried vegetables dipped in eggs:**

1 eggplant  
1½ cups climbing wattles  
2 tablespoons all-purpose flour  
4 eggs  
1 cup vegetable oil

Pound the shrimp paste with garlic. Add the dried shrimp and pound again. Add bola maka, salacca, chilies and pea eggplants. Pound until the pea eggplants and chilies slightly break. Add sugar, lime juice and fish sauce. Mix well. Make sure that the flavors are spicy, sour and sweet, respectively.

Serve in a bowl. Serve with fresh vegetables, boiled vegetables, fried vegetables and fried mackerel.

To make the fried vegetables dipped in eggs, mix the all-purpose flour and eggs in a bowl. Stir to prepare it as a dip before the frying process. Slice the eggplants into ½ cm-thick pieces. Heat the oil in a pan over medium heat. Once the oil is heated, coat the eggplants with the flour mixture. Then deep-fry it in the pan until it turns golden. Repeat with the remaining eggplants.

Put the climbing wattles in the flour bowl and mix well, then deep-fry in a heated oil. Flip it to the other side once it is cooked on both sides, then drain. Once cooled, chop to bite-size squares.

**tips:** for all the boiled vegetables, once they are heated, they should be scooped and placed immediately in cold water. Once they cool down, pick them up and drain the excess water. Then pour the boiled thick coconut milk over the vegetables for a better taste when eating with nam prik gapi.

Mature green and red bird's eye chilies give a better smell than the young chilies. The shrimp paste grilled in banana leaves gives a good smell with no fishy odor.