

Gluten-Free Holiday Cookbook



Featuring gluten-free recipes from Thai Kitchen

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Coconut Pumpkin Pie

Prep Time: 15 minutes

Cook Time: 1 hour and 20 minutes

Makes 8 servings

Ingredients:

- 1 gluten-free pie crust (recipe follows) or use purchased gluten-free deep dish pie crust
- 3 eggs, beaten
- 3/4 cup packed brown sugar
- 1 Tbsp. pumpkin pie spice
- 1/2 tsp. salt
- 1 can (15 oz.) pumpkin
- 1 can (13.66 oz.) Thai Kitchen Coconut Milk



Directions:

1. Bake pie crust in preheated 425°F oven 10 to 12 minutes or until lightly browned.
2. Meanwhile, mix eggs, sugar, pumpkin pie spice and salt in large bowl until smooth. Stir in pumpkin. Gradually add coconut milk, mixing well. Pour into prebaked pie crust.
3. Bake 15 minutes. Reduce oven temperature to 350°F. Bake 55 minutes longer or until knife inserted in center comes out clean. Cool on wire rack. Serve warm or refrigerate until ready to serve. Garnish with whipped cream and sprinkle with additional pumpkin pie spice, if desired. Store leftover pie in refrigerator.

Gluten-Free Pie Crust:

1. Spray 9-inch deep dish pie plate with a gluten-free non-stick cooking spray. Place 1 1/2 cups gluten-free pancake and baking mix in medium bowl.
2. Cut in 1/2 cup (1 stick) cold butter, cut into chunks, with pastry blender or 2 knives until fine crumbs form.
3. Add 3 to 4 Tbsp. ice water, 1 Tbsp. at a time; tossing with fork to moisten.
4. Form dough into a ball. Press onto bottom and up sides of pie plate.

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Sweet Chili Wings

Prep Time: 10 minutes

Cook Time: 1 hour

Makes 10 appetizer servings

Ingredients:

- 3 lbs. frozen chicken wing pieces*
- 1/4 cup Thai Kitchen Roasted Red Chili Paste
- 2 Tbsp. hot water
- 1 cup Thai Kitchen Sweet Red Chili Sauce
- 2 Tbsp. lime juice
- 2 tsp. garlic powder
- 2 tsp. ground ginger
- 1 Tbsp. sesame seeds, toasted



Directions:

1. Arrange chicken wings in single layer on foil-lined large shallow baking pan sprayed with a gluten-free non-stick cooking spray. Bake in preheated 425°F oven 1 hour or until chicken wings are golden brown and cooked through. Drain on paper towels.
2. Meanwhile, mix chili paste and water with wire whisk until smooth. Add chili sauce, lime juice, garlic powder and ginger; mix well.
3. Toss hot chicken wings with sauce mixture. Sprinkle with sesame seeds.

*For fresh chicken wing pieces, bake in preheated 425°F oven 35 to 40 minutes or until chicken wings are golden brown and cooked through.

Alternate Directions:

Deep fry fresh or thawed, frozen chicken wings until cooked through. Toss hot chicken wings with sauce mixture. Sprinkle with sesame seeds.



Tangy Thai Chicken Meatballs

Prep Time: 10 minutes

Cook Time: 20 minutes

Makes 15 (2 meatball) servings

Ingredients:

- 1/4 cup plain breadcrumbs
- 2 Tbsp. fresh lime juice
- 1 Tbsp. Thai Kitchen Red Curry Paste
- 1 Tbsp. Thai Kitchen Roasted Red Chili Paste
- 1 tsp. garlic powder
- 1 tsp. ground ginger
- 1 lb. lean ground chicken or ground turkey
- 1 cup Thai Kitchen Sweet Red Chili Dipping Sauce



Directions:

1. Mix breadcrumbs, lime juice, curry paste, chili paste, garlic powder and ground ginger in large bowl until well blended. Add chicken; mix well.
2. Shape into 1-inch meatballs. Arrange meatballs in 15x10x1-inch baking pan.
3. Bake in preheated 350°F oven 15 to 20 minutes or until cooked through. Drain if needed. Toss meatballs and dipping sauce in large bowl.

Tangy Thai Meatballs:

Prepare as directed, using lean ground beef in place of the ground chicken.



Sweet Fiery Dragon Pork Tenderloin

Prep Time: 5 minutes

Cook Time: 45 minutes

Makes 8 servings

Ingredients:

- 2 tsp. garlic salt
- 1 tsp. ground ginger
- 2 pork tenderloins (about 1 lb. each)
- 2/3 cup Thai Kitchen Sweet Red Chili Sauce
- 1/3 cup honey
- 1/2 tsp. crushed red pepper
- Fiery Thai Salsa, recipe follows (optional)



Directions:

1. Mix garlic salt and ginger in small bowl. Rub evenly over pork. Place pork on rack in foil-lined roasting pan.
2. Roast in preheated 375°F oven 40 to 45 minutes or until desired doneness. Mix chili sauce, honey and red pepper in small bowl. Spoon over pork during last 10 minutes of cooking.
3. Slice pork and serve with pan juices. Serve with Fiery Thai Salsa, if desired.

Fiery Thai Salsa:

Mix 1 large ripe mango, peeled, seeded and coarsely chopped, 1 to 2 Tbsp. chopped fresh cilantro, 1 clove garlic, minced, and 2 Tbsp. fresh lime juice in large bowl. Stir in 2 Tbsp. Thai Kitchen Sweet Red Chili Sauce. Season to taste with salt and pepper. Refrigerate until ready to serve. Makes 1 cup.



Coconut Almond Hot Mocha

Prep Time: 5 minutes

Makes 7 (1-cup) servings.

Ingredients:

- 1 can (13.66 ounces) Thai Kitchen Coconut Milk
- 4 oz. semi-sweet baking chocolate, chopped
- 1/2 cup sugar
- 1 tsp. gluten-free vanilla extract
- 1/4 to 1/2 tsp. almond extract
- 5 cups hot brewed coffee
- Whipped cream and chocolate curls (optional)



Directions:

1. Microwave coconut milk, chocolate and sugar in medium microwavable bowl on **high** 2 to 3 minutes or until heated through. Stir until chocolate is completely melted and mixture is smooth. Stir in extracts.
2. Stir into hot brewed coffee. Pour into serving cups. Top with whipped cream and chocolate curls, if desired.



Coconut Sticky Rice with Mango

Prep Time: 10 minutes

Cook Time: 25 minutes

Stand Time: 30 minutes

Makes 4 servings



Ingredients:

- 1 cup sticky rice
- 1/2 cup Thai Kitchen Coconut Milk
- 2 Tbsp. sugar
- 1 tsp. salt
- 1 large ripe mango, peeled, seeded and thinly sliced
- Additional Thai Kitchen Coconut Milk, for drizzling
- 1/4 cup toasted coconut
- Chopped peanuts, toasted sesame seeds and fresh mint leaves (optional)

Directions:

1. Soak rice with warm water for 4 hours or overnight. Drain well. Steam rice in a steamer basket in medium saucepan 25 minutes or until tender. (Add boiling water to saucepan as needed.)
2. Meanwhile, mix coconut milk, sugar and salt in small saucepan. Bring to boil over medium heat, stirring to dissolve sugar. Transfer sticky rice to large bowl. Gradually add coconut milk, mixing well after each addition until rice is evenly coated with coconut milk. Cover rice; let stand 20 to 30 minutes to allow coconut milk to be absorbed by rice.
3. To serve, arrange mango slices on 4 plates. Spoon coconut sticky rice onto each plate. Drizzle rice with additional coconut milk. Sprinkle with toasted coconut. If desired, garnish with chopped peanuts, toasted sesame seeds and mint leaves.



Spiced Coconut Mousse Parfaits

Prep Time: 20 minutes

Makes 6 servings

Spiced Coconut Mousse:

Ingredients:

- 4 oz. (1/2 package) cream cheese, softened
- 2 tsp. ground cinnamon
- 1/2 cup sugar, divided
- 1/2 cup Thai Kitchen Coconut Milk
- 1 cup heavy cream



Directions:

1. For the Spiced Coconut Mousse, beat cream cheese, cinnamon and 1/4 cup of the sugar in large bowl with electric mixer on medium speed until smooth and creamy. Add coconut milk; beat until well blended.
2. Beat cream and remaining 1/4 cup sugar in another large bowl with electric mixer on medium speed until stiff peaks form. Add 1/2 of the whipped cream to cream cheese mixture; stir until well blended. Gently stir in remaining whipped cream.
3. To prepare parfaits, spoon 1/2 of the Spiced Coconut Mousse into each of 6 desserts glasses. Top with desired Parfait Layer. Repeat mousse and Parfait Layer.

Parfait Layers

- **Chocolate Strawberry:** chopped strawberries and chocolate syrup
- **Tropical Paradise:** canned pineapple tidbits or chopped banana and toasted coconut
- **Fudge Brownie:** gluten-free brownie pieces (1/2-inch cubes) and hot fudge sauce
- **Chocolate Pretzel Caramel:** gluten-free chocolate-covered pretzel pieces and caramel sauce
- **S'mores:** gluten-free graham cracker pieces and chocolate syrup

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