

KROK

Celebrate Loy Krathong with a Thai Marinade Recipe



Hello Tyson!

Tonight, the team at KROK and our craftsmasters in Ang Sila are celebrating Loy Krathong. This festival is observed all across Thailand and in neighboring countries and encompasses a variety of religious traditions and meanings.

Loy Krathong is usually celebrated by floating a krathong made of banana leaves, decorations, and sometimes a Thai dish or dessert. The decorations include flowers, incense sticks, and candles. On the night of the full moon, the krathongs are brought to the nearest pond, canal, or river and launched with a wish for the next year, letting go of past transgressions and negative thoughts.

Sam Kler - The Easiest Thai Spice Mixture

Whether you celebrate Loy Krathong or not, you can use this time to pull out your KROK and try out this delicious spice mixture: sam kler. Meaning “three companions”, this easy recipe is made with just 3 ingredients that work perfectly together. Whether you’re grilling, frying, or making soups or snacks, keep these three companions nearby.

Save this recipe for later

Servings : 1

Prep Time: 10 minutes

Ingredients

- 3 cloves of garlic
- 3 coriander roots
- 1 tbsp black peppercorns
- Mortar and pestle (like KROK) 😊

Directions



1. Prepare your ingredients by cutting the coriander roots from their stems and peeling the garlic cloves.



2. Add the black peppercorns to the mortar and smash and grind with your pestle.



3. Next, add your garlic cloves and smash them down into a rough paste with the pepper.



4. Finally, throw in the coriander roots and grind them down into as fine a paste as you want.

How to use it

Sam Kler is deliciously used as a marinade. Score your meat of choice a few times and rub thoroughly with your sam kler. For a bit of saltiness and umami, pour a little fish sauce over the meat and let it rest for 30 minutes before grilling. To serve, garnish the meat with chopped lemongrass and coriander leaves.

Another traditional use for sam kler is to combine it with minced pork and then drop chunks of the mixture into a high-quality broth. This is a super-simple and tasty soup that's perfect for those rainy days.



[Watch the recipe video](#)



Recipe Contributor



Annie Jirawan lives in Trang, Thailand, where she runs cooking classes and market tours. Her focus is on organic gardening and delicious meat and fish.

It's Time to Start Shopping for the Holidays...

As you start your holiday shopping, don't forget those home cooks and aspiring chefs on your list. Getting them a KROK Mortar and Pestle is a great way to guarantee many delicious meals as a thank you.



[GIFT A KROK TODAY](#)

