

Soup/Tom Kha Gai

- A: 20oz chicken stock
4 kaffir lime leaves, rolled to crack
4" lemon grass, bruised to release flavor
2" cube galanga, sliced thin ("kha" can sub ginger)
2T fish sauce (or to taste)
4T lime juice (or to taste)
20 red chiles, small, slightly crushed
- B: 8oz chicken breast, cut into smallish bite sized pieces
10oz coconut milk
- C: 2T cilantro, torn
1. Heat (A), mix thoroughly, bring to a boil.
 2. Add (B), bring back to the boil, lower the heat to keep it simmering and cook for about 2 minutes (until chicken is done).
 3. Garnish with (C) and serve.
- Servings: 8



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From the kitchen of David and Jennifer Deaven