

Tom Kha Kai

Coconut Chicken soup

By Sidney Chinchanchokchai and Chef Pat

Serves 4

Ingredients:

1.5 lb. chicken-preferably skin-on thigh but skinless, boneless breast can be used also-cut into small strips or chunks

2 cans of 14 oz. coconut milk

1-2 cups oyster mushrooms (King Oyster mushrooms)-sliced longways

4 small shallots or 1 white onion-slice into 1" pieces

2 limes-juice only

1 medium tomato (optional)-cut into 8 pieces, not too small

5-6 small Thai bird-eye chilis (only if you like spice)-recommend only 1 for just a hint of spicy!

2-3 sprigs cilantro-garnish only-chopped

Salt

Fish sauce-about 3 tsp

Dash of sugar

Important ingredients/cannot be substituted: since these are not eaten but just for flavor, they could be placed together into a cheesecloth bag and put into soup, then removed when ready to eat

1 galangal root (or about ½ cup) -use one chunk or about the size of a golf ball, slice across the grain about 1/8" slices

3 stalks lemongrass (about ¼ cup)-chop off root and long stem area and slice into ½" pieces diagonally then smash liberally

6-8 kaffir lime leaves-tear into medium pieces and remove center vein if desired

Directions:

Put coconut milk, lemon grass, galangal root and lime leaves into pot. Turn heat on high and let come to boil.

Add chicken when boiling. Cook until chicken is about done-3 to 4 minutes.

Add the remainder of vegetables. Add dash of sugar to taste, 3 tsp. fish sauce and ½ tsp. of salt if needed.

Sprinkle with cilantro and enjoy!