

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Gaeng Tom Yam Gai (Chicken Soup)

Adapted from "The Original Thai Cookbook" by Jennifer Brennan

Any of the Thai soups are a taste treat. This one is lightly spicy, with the coconut milk adding body and a silky mouth feel that provides relief to the taste buds...

5 cup thin coconut milk

1 chicken, sections, in bite-sized pieces (bone-in, Chinese style)

3 stalks lemongrass, bruised, in 1" pieces

2 tsp galangal powder (or 4 parts powdered ginger to 1 part ground cinnamon)

3 green onions, finely sliced into rounds

4-6 Serrano peppers, seeded, minced

2 tsp cilantro, chopped

juice of 2 limes

3 Tbsp fish sauce (Nam Pla or Nuoc Mam)

In a large saucepan or medium soup pot, bring coconut milk to a boil over medium heat. Add chicken, lemongrass and galangal; reduce heat and simmer until chicken is tender, about 15 minutes. Do not cover pot!

When chicken is tender, add onion, chiles and cilantro. Increase heat and bring soup to just below boiling. Remove from heat and stir in lime juice and fish sauce.

If you want a beef version, substitute thin strips of round steak for the chicken. Small fillets of firm white fish will give a seafood variety. However, if you want shrimp, lobster or crab in a similar soup, I recommend

Yield: Eight servings

Preparation time: 30 minutes

Cooking time: 30 minutes

