

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Ayam Limau Purut Nonya Chicken Curry with Lime

The Nonyas are a distinct culture within Malaysia. Google them for more info. What you need to know right now is, they like their dishes Really Spicy Hot...

Curry Spice Paste

*1 stalk lemongrass, bottom 1/3 only
1 inch galangal (or ginger) root, sliced
8-10 Thai or Bird's-Eye chiles, sliced
2 medium onions, quartered
3 cloves garlic, peeled
1 tsp turmeric powder*

*4 Tbsp vegetable oil
1 young fryer chicken, in pieces
1/2 cup water
1 cup thick coconut milk
4 Kaffir lime leaves
1 1/2 tsp salt
1-2 Tbsp fresh lime juice*

Clean the lemongrass, remove the outer layers, and slice the inner portion. Grind the spice paste ingredients in a blender, adding a little oil if needed to prevent binding.

Heat oil in a wok or large skillet over medium-high heat. Stir-fry the spice paste for 5-7 minutes, until quite fragrant. Add chicken and water and simmer for 10-12 minutes, until chicken is more than half-cooked. Add coconut milk and lime leaves. Simmer, uncovered, for a further 8-10 minutes, or until chicken is tender. Season with salt and lime and serve.

Galangal is often available at Asian markets. Kaffir lime leaves can be ordered online and then frozen, or they may be available at your friendly neighborhood Asian mart. Cut back on the number of chiles to prevent tears and unexpected fires. Use red Serrano or Fresno peppers to tone down the heat. If you need more zest control, use a bit more coconut milk. And bring out the cry towels...

Yield: Four to six servings
Preparation time: 30 minutes
Cooking time: 30-40 minutes

