

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Ginger Chicken Soup w/ Asparagus

When the weather turns cold, chefs "in the know" turn to spicy chicken soups. Why? Free heat! And, they're good immune boosters and head-cold fighters...

*4 tsp minced garlic  
½ cup fresh cilantro leaves, chopped  
2 Tbsp soy sauce  
1 Tbsp honey  
1 Tbsp rice vinegar  
2 tsp sambal oelek  
¾ to 1 lb cooked white-meat chicken,  
cubed*

*3 can (15 oz) low-sodium chicken broth  
1 inch fresh ginger  
8-10 spears fresh green asparagus  
2 tsp sesame oil  
¾ cup fresh Thai basil sprigs  
2-3 green onions, whites & tops, sliced  
across into fine rings  
salt and white pepper, to taste*

Place the garlic onto a cutting board and, using a wide chef's knife, smash the bits into a paste using the side of the knife. Scrape the garlic into a small bowl and add the next five items. Stir to combine. Place chicken into a half-gallon zip-top bag and pour marinade in. Seal, excluding as much air as possible, then massage to coat chicken with marinade. Refrigerate for at least two hours, or up to overnight.

Place broth into a large saucepan and bring to a boil. Reduce heat to simmer and cook until broth is reduced by about ⅓ in volume. Meanwhile, peel and cut the ginger into very thin strips. Clean asparagus and trim both ends, then cut into ½-inch pieces. Rinse basil, shake dry and strip leaves from stems.

Add ginger and sesame oil to broth, bring to a boil, then add asparagus. Cook for about 5 minutes, until asparagus is crisp-tender. Add chicken (but not excess marinade) and heat through. Season to taste and ladle into bowls. Sprinkle with basil and onions and serve.

Yield: About four servings

Preparation time: 20 minutes, plus at least 2 hours marinating

Cooking time: 45 minutes

