



COOK'S CORNER

COCONUT CHICKEN THAI SOUP

By Chef Charles

Ingredients: (Serves 4-6)

- 2 T fresh lime juice
- 2 T fish sauce*
- 2 green onions thinly sliced
- 6 kaffir lime leaves*
chopped fine
- 3 T chopped fresh cilantro
- 3 T chopped fresh basil
- 1 ½ cups unsweetened
coconut milk
- 1 ½ cups chicken stock
- 3 T frozen galangal* - finely
chopped (may substitute
2 T fresh ginger finely
chopped)
- 5 T fresh lemon grass* finely
chopped (use only the
thicker bottom 3-4")
- 1 T minced fresh garlic
- ¾ pound boneless chicken
cut into bite size pieces
- 1 cup thinly sliced fresh
mushrooms (button or what-
ever is your favorite)
- Kosher salt and white pepper
to taste

* Available at your local Asian market

T = Tablespoon

Mix the first 3 ingredients and ½ the lime leaves in a large serving bowl. Place the cilantro and basil in a small bowl and set aside.

Combine the coconut milk and chicken stock in a sauce pan bring to a low boil over medium heat. Add the rest of the lime leaves and the last five ingredients and gently simmer until the chicken is just cooked through, about ten minutes.

Carefully pour the hot soup over the ingredients in the serving bowl, stir well. Add kosher salt and white pepper to taste. Sprinkle with the cilantro and basil and serve with lime wedges on the side.

Stop by the AFC Leasing Office on February 2nd from 12:30 to 2:00 for a sample of Chef Charles wonderful Coconut Chicken Thai Soup.