

THAI CHICKEN AND LEMONGRASS SOUP

Serves 7-8 as part of a Thai meal

I have included this dish for Channing, my oldest son. Oh, I love it too, but Channing is not only in love with Thai soup, but with Thai women. He hopes that if he marries a Thai woman, she will find the time to make this soup whenever he desires it. But this is America, so you had better have me make the soup, son, or learn how to make it yourself.

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| 6 cups Chicken Stock
(page 74) or use canned | 1 teaspoon Thai red curry
paste (page 44) |
| 4 slices dried galangal root
(page 50) | 1 tablespoon sugar |
| 1 slice fresh ginger, the
size of a 25-cent piece | 1 14-ounce can coconut
milk (page 38) |
| 2 cloves garlic, peeled and
sliced | 3 tablespoons Thai fish
sauce (page 40) |
| 3 shallots, peeled and
sliced | $\frac{3}{4}$ pound thinly sliced
skinless and boneless
chicken breasts |
| 7 dried Kaffir lime leaves
(page 41) | 2 small jalapeño peppers,
seeded and thinly sliced |
| 3 stalks lemongrass, peeled
and the bottom 5 inches
chopped (page 42) | 2 tablespoons freshly
squeezed lime juice |
| | Salt and freshly ground
black pepper to taste |

GARNISH

Chopped fresh coriander
leaves (page 49)

Place the Chicken Stock in a 6-quart kettle and add the galanga root, ginger, garlic, shallots, Kaffir lime leaves, lemongrass, and red curry paste. Bring to a simmer and cook for 10 minutes. Drain the stock and discard the solids.

Return the stock to the pot, add the sugar, coconut milk, and fish sauce, and bring to a simmer. Add the chicken and bring to a simmer again. Cook for 5 minutes. Add the remaining ingredients, except the garnish, and bring to serving temperature. Garnish with the coriander and serve.

NOTE: Many Thai cooks prefer to leave the solids in the soup stock and do not drain it at all. This gives a bit brighter flavor, if you wish.