

## **Baked Lemongrass Chicken Recipe**

(Gai Ob Su Ratch)

**Ingredients:** Serves 4

1 whole chicken (approx. 3 lbs)

**Marinade:**

3 cloves garlic, minced

pinch of white pepper

¼ cup fish sauce

2 tablespoons cognac or whiskey or wine

2 tablespoons lemongrass

3 tablespoons coconut cream

1 tablespoon red curry paste

1 teaspoon salt

**Garnishes:**

slivered ginger root, broccoli, carrot, red cabbage

and Royal sauce

**Method:**

Thoroughly combine chicken with marinade and allow to set for 30 minutes. Preheat oven to 180°C and bake chicken for 1-1½ hour or until done. Serve chicken Thai style with Royal sauce as a dip.

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