

Southern-Thai-Style Braised Chicken Recipe

(Kai Kolae Recipe)

Ingredients for spice mixture: Serves 4

5 dried chilies, seeds removed and soaked in water

1 teaspoon salt

¼ teaspoon ground roasted coriander seeds

¼ teaspoon ground roasted cumin seeds

¼ teaspoon ground cinnamon

2 tablespoons thinly sliced shallots

1 tablespoon chopped garlic

1 teaspoon chopped fresh turmeric or curry powder

1 teaspoon shrimp paste

Other ingredients:

1 young chicken weighing about 1½ kg

4 cups coconut milk

3 tablespoons butter

2 tablespoons cooking oil

3 tablespoons fish sauce

2 tablespoons palm sugar

3 tablespoons lime juice

Method:

Pound the chilies and salt in a mortar. Add the garlic and shallots and pound well; add the turmeric (or curry powder) and pound fine. Add the coriander, cumin and cinnamon and pound to mix well. Finally, add the shrimp paste and mix in thoroughly. Clean the chicken, cut into 10-12 pieces and fry in the butter and cooking oil. When the chicken is golden brown, transfer it to a pot, add the coconut milk and place on a medium heat. When the coconut milk comes to a boil, reduce the heat and simmer for 30 minutes. Place the butter and oil remaining from the frying of the chicken in a wok on a medium heat, and fry the spice mixture. When fragrant, add to the pot and season with fish sauce, lime juice and palm sugar. When the chicken is tender, arrange on a serving platter, garnish with red chilies and serve with steamed fragrant rice.

[asian_free_recipes_download]/[asian_free_recipes_download]