

Thai Coconut Chicken

6 Servings

Ingredients:

2 tablespoons peanut oil
3 pounds chicken thighs
2 tablespoons finely minced ginger
2 tablespoons finely minced garlic
1 tablespoon flour
1/2 teaspoon hot curry powder
2 tablespoons sherry or rice wine
8 ounces coconut cream
1 cup unsalted chicken stock
1/2 teaspoon black pepper
1/4 cup finely minced cilantro
1/4 cup soy sauce
1 tablespoon minced thai chiles
3 cups seeded slivered red bell peppers
1 tablespoon strained fresh lime juice
6 cups hot cooked rice

Directions:

HEAT OIL IN A DUTCH OVEN, OVER A MODERATE FLAME
ADD CHICKEN IN SMALL BATCHES AND BROWN WELL ON ALL SIDES
REMOVE CHICKEN TO A PLATE AND
REPEAT WITH REMAINING CHICKEN ADD GINGER AND GARLIC
HEAT AND STIR FOR 60 SECONDS
WHISK IN FLOUR AND CURRY POWDER
HEAT AND STIR FOR 1-2 MINUTES
WHISK IN THE SHERRY, COCONUT CREAM, AND CHICKEN STOCK
HEAT AND STIR TO A BOIL
ADD THE BLACK PEPPER, CILANTRO, SOY SAUCE, AND THE MINCED CHILES
ADD THE BROWNEED CHICKEN AND ANY ACCUMULATED JUICES
BRING TO A BOIL, REDUCE HEAT SLIGHTLY, AND SIMMER FOR 10 MINUTES
ADD THE BELL PEPPERS AND SIMMER FOR ANOTHER 20-30 MINUTES,
UNTIL CHICKEN IS COOKED THROUGH
REMOVE CHICKEN TO A SERVING PLATTER WITH A SLOTTED SPOON, COVER WITH FOIL
SIMMER SAUCE MIXTURE UNTIL THICKENED AND REDUCED TO 2 CUPS SKIM OFF FAT
SEASON TO TASTE WITH LIME JUICE, SALT, AND PEPPER
MOISTEN CHICKEN WITH THE REDUCED SAUCE
SERVE HOT, WITH HOT COOKED RICE