

Chicken with Lemon Grass (Gai Takrai)

Ingredients:

6 Stalks of lemon grass
1/4 Cup Nuoc Mam (fish sauce)
8 Scallions
1 Teaspoon Sugar
6 Chicken thighs -- boned/skin'd
3 Cups Vegetable oil

Directions:

Remove and discard tough outer stalks of lemon grass.
With the back of a cleaver, lightly beat the tender inner stalks to release the oils;
Chop coarsely.
Coarsely chop scallions.
Place chicken thighs in a bowl with lemon grass and scallions.
Add fish sauce and sugar. Mix well.
Cover and set aside, refrigerated, for at least three hours.
In a large pot, heat oil and fry chicken until thoroughly cooked, for about 15 minutes.
Drain, and serve with deep-fried lemon grass and scallions.
Garnish with peanuts, and pineapple slices.