

Thai Chicken Coconut Soup (Tom Kah Kai)

<http://userealbutter.com/2010/09/23/thai-chicken-coconut-soup-recipe/>

slightly modified from Thai Cooking Made Easy by Sukhum Kitivech

12 oz. coconut milk
1 cup chicken broth (the original recipe uses 1/2 cup water)
1/2 stalk of lemon grass, cut into 1-inch long pieces
4 kaffir lime leaves
4 slices galanga (you can sub ginger if you can't get galanga, but it's not the same)
6 Thai bird chiles, sliced or slit depending on how much heat you want (sliced is hotter)
1/3 lb. boneless chicken, cut into thin, wide strips
14 oz. can of straw mushrooms
2 tbsps fish sauce
2 tbsps lime juice
cilantro as desired

Place the coconut milk, chicken broth (or water, but I think it tastes much better with homemade chicken broth), lemon grass, kaffir lime leaves, galanga, and chiles in a medium saucepan over high heat. Bring to a boil. Add the chicken, mushrooms, fish sauce, and lime juice and cook until the meat is done (shouldn't take more than a few minutes). Sprinkle cilantro on top and serve hot!