



THAI LEMONGRASS COCONUT SOUP

Serves 4-6

INGREDIENTS:

- 1 can coconut milk
- 3 cups chicken stock
- 2 lemongrass stalks, each cut in 4 pieces
- 4 kaffir lime leaves (if available at your market, if not you can substitute for 1/2 lime)
- ½ medium size ginger root, grated
- 1 clove garlic, finely minced
- 1 small red onion, finely chopped
- 1 red bell pepper, sliced in 1-inch long strips
- 1 yellow pepper, sliced in 1-inch long strips
- 2 medium size tomatoes, chopped in 1-inch pieces
- 1 lime
- 1 teaspoon yellow curry powder or paste
- cilantro leaves
- 2 tablespoons oil
- 1 lb mahi-mahi fish, sliced thinly (optional)

or

- 2 lbs boneless chicken breast, sliced thinly (optional)



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

DIRECTIONS:

1. Heat the oil in a large pot, add the peppers and onions, and lower the heat to medium-high. Sauté for 2 minutes stirring frequently. Add the curry paste/powder, tomatoes and garlic and sauté for an additional minute. Add the coconut milk, chicken stock, lemongrass, ginger, kaffir lime leaves and ¼ of a lime. Stir gently. Bring the soup to a boil, then set the heat on low and simmer for 15 minutes stirring from time to time.

2. If using chicken, toss the chicken into the soup and simmer until the chicken is cooked through.

If using fish, add the fish and cook for 3-4 minutes or until the fish is soft and tender (be careful to not overcook; fish can easily become tough and chewy if cooked for a long time).

3. Remove the lemongrass and kaffir lime leaves from the soup and serve with fresh cilantro leaves, lime wedges and steamed rice.

BASIC STEAMED RICE RECIPE:

The rice-to-water ratio is 1:1 1/3. Knowing this you can increase the rice and water amount based on the number of servings.

Makes about 4 cups of rice:

- 1 cup white long rice
- 1 1/3 cups water

Place the rice in a medium sized pot and rinse it over running water about 4-5 times. Add the water. Bring to boil, set the heat to medium-high, and cook for 5 minutes, making sure the water is not boiling over. Set the heat to low and steam for additional 12 minutes. Remove from the heat and fluff with a fork.