

Cambodian Chicken Soup

SOURCE: NPR ORIENTAL HOLIDAY RECIPES (Adapted from Sokhen Mao by Joan Nathan)

INGREDIENTS:

1 4-lb chicken
10 C water (or more, if needed)
4 TBS Thai Basil
5-6 cloves garlic, peeled/crushed
3 stalks lemon grass, crushed
5-6 lime leaves
1 tsp salt OR to taste
2 tsp sugar

DIRECTIONS:

1. Place chicken in soup pot - add water to cover (about 10 C) - bring to boil - add basil, garlic, lemon grass, lime leaves, salt + sugar to taste – cover/simmer about 1 hour, or till chicken pulls away from bone.
2. When chicken is cool enough to handle, pull chicken meat away from bone and peel into strips. Put it back in the chicken - serve with ginger matzoh balls.
3. Yield: 10 servings