

## Thai Coconut Chicken Soup

Serves 4.

1 package skinless chicken thighs, cut into small pieces  
1 cup water  
3 ½ cups coconut milk  
1 cup sliced mushrooms  
1 - 2 dried hot chili, seeds removed chopped ( or put in whole and remove before eating)  
1 lemon grass cut into 1" length  
3 T. palm sugar  
3 T. fish sauce or to taste  
1/3 cup lime juice (about 6 limes)  
2 T. cilantro chopped fine

Put 2 cups of brown rice on to cook while you prepare the soup. If you are not using a rice cooker then put 4 cups of water on the stove to boil. When it comes to a boil put in 2 cups of rice, turn heat down to a simmer and put a lid on the pot. The soup will be done in 40 minutes when the rice has soaked up all the water.

While the rice is cooking, cut the chicken into bite sized pieces and put aside. Put the coconut milk in a pot, add the water and bring to a boil over medium heat. When it starts to boil, reduce the heat. Rinse the lemon grass and cut into 1" lengths on the diagonal. Take the bottom of your knife and pound the lemon grass until it is squashed and will release it's flavors. Add the lemon grass to the coconut milk and continue boiling for a few minutes until there is fragrant smell. Add the chicken and all the seasonings including the lime juice, simmer until the chicken is done about 10 minutes. Add the mushrooms and cook about 5 minutes longer. You can take out the chili at this point or add more fish sauce and another chili if you need more flavor.

