

# Thai Coconut Chicken

6 Servings

## Ingredients:

2 tablespoons peanut oil  
3 pounds chicken thighs  
2 tablespoons finely minced ginger  
2 tablespoons finely minced garlic  
1 tablespoon flour  
1/2 teaspoon hot curry powder  
2 tablespoons sherry or rice wine  
8 ounces coconut cream  
1 cup unsalted chicken stock  
1/2 teaspoon black pepper  
1/4 cup finely minced cilantro  
1/4 cup soy sauce  
1 tablespoon minced thai chiles  
3 cups seeded slivered red bell peppers  
1 tablespoon strained fresh lime juice  
6 cups hot cooked rice

## Directions:

HEAT OIL IN A DUTCH OVEN, OVER A MODERATE FLAME  
ADD CHICKEN IN SMALL BATCHES AND BROWN WELL ON ALL SIDES  
REMOVE CHICKEN TO A PLATE AND  
REPEAT WITH REMAINING CHICKEN ADD GINGER AND GARLIC  
HEAT AND STIR FOR 60 SECONDS  
WHISK IN FLOUR AND CURRY POWDER  
HEAT AND STIR FOR 1-2 MINUTES  
WHISK IN THE SHERRY, COCONUT CREAM, AND CHICKEN STOCK  
HEAT AND STIR TO A BOIL  
ADD THE BLACK PEPPER, CILANTRO, SOY SAUCE, AND THE MINCED CHILES  
ADD THE BROWNE CHICKEN AND ANY ACCUMULATED JUICES  
BRING TO A BOIL, REDUCE HEAT SLIGHTLY, AND SIMMER FOR 10 MINUTES  
ADD THE BELL PEPPERS AND SIMMER FOR ANOTHER 20-30 MINUTES,  
UNTIL CHICKEN IS COOKED THROUGH  
REMOVE CHICKEN TO A SERVING PLATTER WITH A SLOTTED SPOON, COVER WITH FOIL  
SIMMER SAUCE MIXTURE UNTIL THICKENED AND REDUCED TO 2 CUPS SKIM OFF FAT  
SEASON TO TASTE WITH LIME JUICE, SALT, AND PEPPER  
MOISTEN CHICKEN WITH THE REDUCED SAUCE  
SERVE HOT, WITH HOT COOKED RICE