

# Vietnamese Lemongrass Chicken

## Ingredients:

- 1 3 lb frying chicken
- 1 Pinch White Pepper
- 4 Lemon Grass stalks
- 1/2 Cup Peanuts -- chopped
- 2 Red Chili Peppers
- 2 Tablespoons Fish Sauce
- 3 Scallions
- 1/2 Cup Chicken stock
- 1 Salt and Pepper to taste
- 2 Tablespoon Peanut oil
- 1 Pinch Sugar

## Directions:

Cut the chicken into small servings.

Remove the outer stalks of the lemon grass and finely slice the tender white part at the base.

Smash them with the base of the knife or a mortar and pestle.

Finely slice the scallions.

Seed, core and chop the chilies.

Mix the chicken with the salt, lemon grass, scallions and a little pepper.

Let it sit for about 30 minutes.

Stir fry the chicken mixture in a wok for about 3 minutes, then add the chilies and stir fry for 10 more minutes, or until the chicken no longer looks pink.

Season with sugar and pepper and add the chicken stock.

Chow for a few minutes.

Garnish with the peanuts, nuoc mam and cilantro.

Serve with rice, if desired.