

LEMON GRASS CHICKEN (15-20 servings)

From the kitchen of Asmah Laili

Ingredients 'A':

3 whole chicken or 3 kilo boneless leg chicken – deskinning and fats trimmed, cut into bite pieces.

Ingredients 'B':

6 stalks lemon grass the white portion only, finely sliced
15 shallots, finely sliced
5 fresh red chillies
20 dried chillies
2 tbs ginger/garlic paste

Ingredients 'C':

1 tbs soy sauce
1 tbs abalone sauce
1 tbs black pepper sauce

Ingredients 'D':

2 carrots, cut into ½ cm round pieces
3 capsicums - 1 red, 1 yellow and 1 green capsicum, cut into bite pieces
1 cup green peas

Ingredients 'E':

1 tsp freshly ground black pepper
5 tbs conolla/olive oil
10 chilli padi, red and green (whole)
1 tbs salt (optional)
a little water
a bit of sugar

Method:

1. Marinate the sliced chicken with ingredients 'B' for about 1 hour in the fridge. Subsequently remove the sliced chicken and set aside the marinade stock, which will be used later.

2. Heat 2 tbs oil in a wok on a medium fire. Pour all the marinade stock into the wok and cook until it gets thick and almost dry. Add in the chicken pieces and mix well with the sauce (rempah), until evenly distributed. Then add in all ingredients 'C'. Stir well, cover the wok, and allow to cook for another 5 minutes.

3. After 5 minutes remove the wok cover add the carrot pieces and sprinkle with black pepper. Give it a good stir and cook again until it gets a little bit dry. Add ½ to 1 cup water, stir again and cook until the meat and carrot are tender. Then add the capsicum pieces and peas, reduce the flame and simmer until the gravy and the meat is well blended with the vegetables and the dish is almost dry. Then taste and salt, if necessary. Finally sprinkle the chilli padi, give a final stir and switch off the flame. Should there be any excess oil at the top, use a spoon to scoop out the oil and discard it. The dish goes well with chicken rice, white rice or toasted bread.

