

# MAIN DISH

## KAO MOKE GAI

CHICKEN WITH CRISPY SHALLOTS IN YELLOW RICE

### *Ingredients for 6 persons*

*1/4 tsp cayenne pepper  
1 tsp cumin  
1 tsp coriander  
1/2 tsp turmeric  
1/2 tsp white pepper  
2 1/2 tsp salt  
6 chicken pieces  
2 Tsp oil  
5 slices of fresh ginger  
1 Tsp garlic, chopped  
1/2 cup onion, chopped  
2 cups jasmine rice  
2 3/4 cups water  
1/2 cup shallots, thinly sliced  
1/3 cup white vinegar  
1/3 cup water  
1/3 cup sugar  
1/2 tsp salt  
2 Tsp shallots, chopped  
1 chili, sliced thinly  
4 Persian cucumbers  
1 Tsp dry roasted peanuts, chopped  
a few fresh cilantro leaves*

### *Preparation*

*Rinse the rice under cold water several times until the water runs clear, set aside to dry. In a small bowl combine cayenne pepper, cumin, coriander, turmeric, white pepper and 1 1/2 teaspoon of salt and rub half of the spices on the chicken.*

*Heat the oil in a skillet and brown the chicken on all sides, then remove and set aside.*

*In the same pan saute' the ginger and garlic, add the onion and cook until translucent, stir in the remaining spice mixture. Add the rice and stir to coat. Pour in water, bring it to a boil and season with salt. After 5 minutes reduce the heat to low, return the chicken to the pan and bury it in the rice. Cover and cook until tender, about 20-30 minutes.*

*In the meantime heat some oil in a pan and fry the shallots. In a bowl combine vinegar, water, sugar, a pinch of salt and stir until sugar and salt have dissolved. Slice the cucumbers and add to the vinegar dressing, along with shallot and chili.*

*Sprinkle with peanuts, and garnish with the cilantro leaves. Serve chicken on a plate with the rice, garnish with the fried shallots, with the cucumber relish on the side.*