

## Vietnamese Caramelized Chicken (Ga Kho)



Serves 4 as part of a multi-course family meal.

### **Ingredients:**

- 1 pound boneless chicken thighs with skin, cut into 1/2-inch pieces
- Salt and pepper, to taste
- 4 stalks lemongrass, trimmed and very finely chopped
- 2 tablespoons vegetable oil
- 2 tablespoons sugar
- 1 large onion, halved and cut into thin crescents
- 4 cloves garlic, finely chopped
- 3 red Thai chilies, seeded and cut into rounds
- 2 teaspoons bottled Asian fish sauce
- 2 tablespoons fresh cilantro leaves (for garnish)
- 1/2 bunch scallions, trimmed and chopped (for garnish)

## **Preparation:**

- 1.** In a bowl, toss the chicken with plenty of salt and pepper and 3 tablespoons of the lemongrass. Set aside.
- 2.** In a large skillet, heat the oil over medium-high heat. When it starts to shimmer, add the sugar. Cook, stirring constantly, for 1 to 2 minutes or until the sugar clumps together and then melts into a syrup. Cook, stirring, for 2 to 3 minutes longer or until the syrup turns into a caramel brown liquid suspended in the oil. You will smell a pleasant burnt sugar aroma. Watch carefully as it can burn at this point. If it starts to turn black, pull the skillet off the stove before continuing.
- 3.** Stir in the remaining lemongrass, onion, and 1 tablespoon of the garlic. Cook, stirring, for 1 minute or until the mixture turns golden.
- 4.** Add the chicken and turn the heat to high. Cook, stirring constantly, for 1 1/2 minutes. If there isn't enough sauce to coat the chicken, add water 1 tablespoon at a time (it may sputter and seize; pull the skillet off the stove until it stops).
- 5.** Add the chilies and cook, stirring, for 2 minutes. Add the fish sauce and remaining garlic. Mix well. When the chicken is cooked through (cut into a piece to check), taste for seasoning. Add more salt and pepper, if you like. Garnish with cilantro and scallions. Serve with rice.

*Adapted from "The Asian Grandmothers Cookbook"*