

TOM KHA GAI

(adapted from [Marta Stewart](#))

1 lemongrass stalk, tough outer layers removed, bruised with back of a large knife
3 cups chicken broth
1/8 cup fish sauce
1 tablespoon brown sugar
1 piece of ginger, about 1 inch long, peeled and minced
1/2 tsp dried galangal powder
salt and pepper to taste
zest and juice of 1 lime, separated
1/2 Serrano pepper, sliced thin
1 + 1/2 pound chicken thighs, boneless, skinless, cut into strips
4 ounces shiitake mushrooms, stems removed, caps sliced thin
2 medium carrots, shredded
1 can coconut milk (full-fat, unsweetened)
fresh cilantro leaves

In a slow-cooker, combine chicken stock, lemongrass, fish sauce, brown sugar, galangal, lime zest, chicken and mushrooms. Cover and cook on high for 2 ½ hours (or on low for 4 hours). Add coconut milk and shredded carrots, and cook on high 30 minutes longer (or on low for 1 hour). Stir in lime juice and cilantro leaves. Serve topped with additional fresh cilantro, if desired. You can also save the soup without the coconut milk and carrots, and add those when re-heating on top of the stove for about 15 minutes, until the carrots are just cooked.

Serve while pretty hot, with a squeeze of fresh lime juice right on the bowl to brighten up the flavors even more.