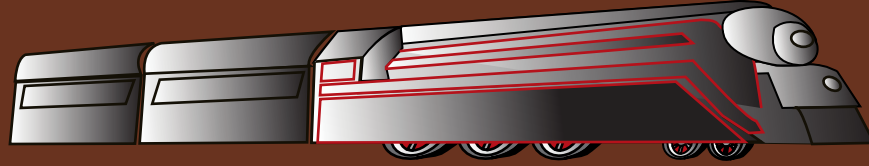


# The Woodstock Farmers' Market

All Aboard

## THE ORIENT EXPRESS !



### **Thit ga kho gung Chicken Simmered in Caramel Sauce Easy and fantastic!**

- 1 1/2 LB boneless chicken thighs, cut in quarters
- 2 TBL vegetable oil
- 1 TBL chopped garlic
- 3 TBL finely chopped ginger
- 2 TBL finely chopped shallot or onion
- 2 TBL fish sauce
- 2 TBL palm sugar or brown sugar
- 1 TBL granulated sugar
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 tsp dried red chili flakes
- 1/4 cup water
- 3 scallions, cut into 2 inch lengths, and slivered

In a large deep skillet or Dutch oven, heat the oil over medium-high heat until shimmering. Add the chicken pieces and cook for 2 minutes, stirring once or twice.

Push meat to the sides of the pan and add the ginger, shallots and garlic. Cook for about a minute, then add the fish sauce, sugars, salt & pepper and chili flakes and toss everything together. Let the juices come to a boil and start to thicken, then add water. Adjust the heat to keep the sauce simmering, and continue to cook the chicken for 10 -15 minutes longer, tossing the ingredients occasionally.

When the sauce is deep reddish brown syrup and the chicken is cooked through, add the scallions and toss well. Serve hot or warm.

Serves 4.

From Quick and Easy Vietnamese, by Nancy McDermott

