

Thai Chicken With Ginger

Ingredients

- 4 chicken thighs (three of us ate 5)
- 1 sm. piece of ginger root (I used crystallized ginger)
- 1 tbsp. plus 1 tsp. of sugar
- 5 tbsp. of fish sauce (I used Worcestershire sauce)
- Pepper to taste (generous)
- 1 tsp. vegetable oil
- 1 clove of garlic, chopped
- 2 tbsp. of caramelized sugar

Bone the chicken and cut it into 1 inch squares. In a bowl sprinkle the chicken with ginger, sugar, fish sauce, and pepper. Heat the oil, fry the garlic in it. Add the chicken mixture and stir well; cover; reduce heat to medium and cook 10 minutes. Add caramelized sugar, cook 10 minutes and serve over rice. Serves 4.

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