

NATIVE CHICKEN BINAKOL

Ingredients

1 kilo chicken (thigh or breast, butterflied to same thickness and seasoned with salt and pepper)
2 young green coconuts (water set aside and flesh scooped out, cut thinly into strips)
1 small red onion (sliced)
4 gloves of garlic (crushed and finely diced)
2 centremetre piece of ginger (cut into long thin strips)
3 tomatoes (sliced into wedges)
3 lemongrass stalks (use only the white portion)
3 tablespoons cooking oil
1 teaspoon powdered chicken stock
8 black pepper corns
3-4 tablespoons fish sauce (to taste)
4 finger chillies (two red and two green)

Directions

1. Place a large pot over a low flame and add cooking oil.
2. Add the onions and garlic to the oil and stir until they take on a golden brown colour.
3. Add the ginger and stir for 1 minute.
4. Add the tomatoes and stir for 1 minute and then mash them down.
5. Add the chicken, include the bones, skin and fat. Place into the pot piece by piece in order not to bring any excess water. Simmer uncovered for 2 minutes.
6. Add chicken stock, black pepper, lemongrass, coconut water and coconut flesh and bring to a boil, reduce heat and leave on low heat for 10-15 minutes.
7. Add chillies and cover the pot and simmer for 5 minutes.

