

Chicken Broth - Southeast Asian

4 qts chicken stock
6 roasted chicken thighs
2½ oz unpeeled turmeric, sliced thin
2 oz unpeeled ginger, sliced thin
12 curry leaves
8 kaffir lime leaves
4 Thai chilis, stems removed
1 bunch scallions, cleaned

2½ oz cilantro stems
¼ cup fried garlic
2 Tbsp salt

1. Bring first 8 ingredients to a simmer.
2. Cook gently for 1 hour.
3. Add remaining ingredients.
4. Simmer 5 minutes more.
5. Strain through chinois.