

Southeast Asian Stock

2 oz neutral oil
8 oz scallions, chopped
6 oz peeled ginger, sliced
5 oz peeled daikon, chopped
5 oz clean lemongrass (4ea), chopped
2 oz garlic, smashed
2 oz cilantro stems, chopped
2 oz dried shiitakes
1 oz galangal, frozen or fresh, smashed
8 ea kaffir lime leaves
1 ea Thai chili, cut in half
2 cups sake
2 gallons chicken stock
8 corn cobs if available (optional)
salt to taste

1. Sweat all dry ingredients in oil until very fragrant - about 10 minutes.
2. Add sake and bring to boil. Simmer 5 minutes.
3. Add chicken stock (and corn cobs if using) and simmer.
4. Cook until reduced by $\frac{1}{3}$. Season to taste and strain.