

Opor Ayam

Ingredients

For the Spice Mix

- 5-6 oz shallots, peeled and quartered
- 6 garlic cloves, peeled
- 7 candlenuts or 14 macadamia nuts
- 1 1/2" galangal root, peeled
- 1 Tbsp coriander seeds
- 3/4 tsp cumin seeds
- 1 tsp salt
- 1 tsp sugar

For the final dish

- 3 Tbsp cooking oil
- 4 lbs chicken pieces
- 1 lemongrass, cut into 3 sections and bruised
- 3 Indonesian bay leaves
- 3 kaffir lime leaves
- 1 can coconut milk

Directions

Using a blender, grind all ingredients for the spice mix together into a paste.

Heat oil in a large pot over high heat. Working in batches so as to not overcrowd the chicken, brown the chicken pieces on both sides. Remove from pot and set aside. Turn heat down to medium.

Add the spice mix and stir fry for 2-3 minutes or until fragrant. Add the lemon grass, bay leaves and kaffir lime leaves and stir fry for another 2 minutes.

Return chicken to the pot. Add coconut milk bring to a boil. Reduce heat to low, cover and simmer until the chicken is cook for 20 minutes. Uncover and continue cooking until the chicken is cooked through. Taste and add salt and/or sugar as needed.