

## Chicken in Sweet Sour Soup Recipe

(Garang Asem - Indonesian Recipe)

**Ingredients:** Serves 4

1 tablespoon margarine/3 tablespoons oil  
1 stalk lemon grass, bruised (use only the bottom white tender part)  
4 slices turmeric  
½ chicken, cut into 6 pieces  
1½ liters water  
6 cabbage leaves, cut into 5 x 5 cm pieces

**Spices (ground):**

5 red chilies  
1 teaspoon coriander, roasted  
¼ teaspoon cumin, roasted  
3 candlenuts, roasted  
¼ teaspoon dried shrimp paste  
8 shallots  
3 cloves garlic  
2 teaspoons tamarind  
salt and sugar

**Method:**

Heat margarine or oil and sauté ground spices, lemon grass and turmeric until fragrant. Boil chicken with 1½ liters water until tender. Add sautéed spices. Continue to cook over low heat for 30 minutes, then add cabbage. Boil for about 10 minutes or until cabbage is cooked.

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