

The Hirshon Northern Thai Khao Soi – ????????

Yield: 1 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/khao-soi-recipe-indian>

Ingredients:

- 9 dried Thai chili peppers soaked in water overnight
- 6 garlic cloves
- 3 kaffir lime leaves
- 3 shallots medium, halved
- 1 piece ginger peeled and thinly sliced, ? cup sliced ginger
- 1 piece fresh turmeric peeled and thinly sliced - cut this on a disposable plate with kitchen gloves and with a metal knife - it stain...
- 1/4 cup coriander root chopped, or 2 tablespoons finely chopped cilantro stems
- 2 tablespoons lemongrass sliced, from the base of the stalk
- 1 tablespoon shrimp paste toasted in foil
- 1 1/2 teaspoons coriander seeds toasted
- 2 1/2 teaspoons green cardamom pods toasted, seeds removed and husks discarded
- 2 cardamom seeds toasted black, seeds removed and husks discarded
- 1 tablespoon curry powder Maharaja, from Penzey's Spices
- 1 tablespoon Garam Masala
- 1 teaspoon sea salt
- 3 cups coconut milk Thai, divided
- curry paste
- 3 cups store bought low sodium chicken stock or homemade
- 1 1/2 pounds chicken legs drumsticks and thighs separated, 4 legs, 8 pieces total
- 1 1/2 cups coconut oil
- 16 ounces egg noodles thick
- 2 tablespoons palm sugar
- 40 fish sauce brand, to taste
- black soy sauce to taste - this is NOT regular soy, though it can be substituted
- cilantro sprigs
- pickled mustard greens
- shallots
- chili oil
- lime wedges