

## FROM THE KITCHEN AT SIBOYA BUNGALOWS



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### **KAI PHAD GAPRAO** (*Chicken with holy basil*)

#### **Ingredients:**

30 mL (2 Tbs) chopped garlic  
30 mL (2 Tbs) chopped shallots  
30 mL (2 Tbs) mixed red & green jalapenos (*prik chi fa* - called the Thai jalapeno is the best chili to use, but standard Mexican jalapeno will do very well as a substitute. Not canned.)  
5 mL green peppercorns, whole.  
50 mL (1/4 cup) fish sauce  
30 mL (2 Tbs) palm sugar  
250 mL (1 cup) coarsely chopped holy basil leaves (*bai gaprao* - holy basil has a "hot peppery" taste, but any basil is a reasonable substitute, maybe add a little freshly ground black pepper in this case.)  
450 g (1 lb) ground or minced chicken

#### **Method:**

- Thais normally chop the chicken with a pair of cleavers, a meat grinder or a food processor will substitute.
- The garlic, shallots, peppers and peppercorns are ground together in a mortar & pestle or a food processor.
- In a hot wok, with a little cooking oil, briefly stir fry this paste to bring out the flavour and aroma. add the remaining ingredients and continue to stir until the chicken is cooked through.

Served over plain rice as an accompaniment for 4-6.

#### **Variations:**

Substitute chopped pork, beef base or you can also experiment with replacing the meat with hard tofu marinated in a mixture of sweet soy, fish sauce and ground ginger. Vegetarian *phad bai-gaprao* for example with broccoli and cauliflower florets, julienned carrots and wing beans.