Thai Coconut Chicken Curry

Ingredients:
• Jasmine rice
• 1 medium chicken
• 3 total cans coconut milk
• Fish sauce 10 kaffir lime leaves
• 2 red bell peppers
• Cumin seeds
• Coriander seeds
• 3 red chilis preferably Thai
• 2 C unsalted peanuts
• 6 cloves garlic
• 2 T brown sugar
• 2 T lime juice
• 2 T soy sauce
• 2 t tamarind paste mixed with 2T water

Directions:
1. Cook jasmine rice according to package instructions.
2. Cut up chicken on cutting board. You can use pre-packaged chicken instead of whole chicken if preferred.
3. Put chicken in wok with 1 1/3 cup coconut milk, using watery part, not the more solid coconut milk on top.
4. Add 4 tablespoons fish sauce, 5 kaffir lime leaves, and stir well.
5. Heat on medium-high until bubbling, and then reduce heat to medium to simmer. Cover
6. On another burner, place 4 tablespoons cumin seeds, and 2 tablespoons coriander seeds in frying pan. Dry and roast, stirring frequently so they do not burn.
7. Grind spices with a mortar and pestle.
8. If you do not have a mortar and pestle, you can use a coffee grinder, or put them in a double layered Ziplock bag and pound them with a meat tenderizer, hammer, etc.
9. Grind the peanuts in a food processor.
10. Place ground spices and peanuts in a saucepan, and add remaining 2/3 can coconut milk, as well as garlic, fish sauce, soy sauce, shrimp paste, kaffir lime leaves, and tamarind paste-water. Stir well.
11. Place over medium heat and cook 5 minutes, or until peanuts have softened.
12. When chicken is done, place the sauce in the wok with the chicken and stir well.
14. When the pizza is ready, remove from the oven and sprinkle the chives over the top. Enjoy!