

HANDLEY ESTATE CHARDONNAY

LARD GAI Spicy Minced Chicken Salad

*Inspired from Thai Food author David Thompson and Keo's Restaurant in Honolulu
from Jennifer Schmitt*

1 pound boneless, skinless chicken breasts
3/4 cup chicken stock
Pinch of salt
Pinch of sugar
1/2 cup lime juice
1/2 teaspoon roasted chili powder

2-3 tablespoons Thai fish sauce
6 red shallots, sliced
1 bunch fresh mint leaves
1 bunch fresh cilantro leaves
1/4 cup ground roasted rice

Mince the chicken with a very sharp knife. Sprinkle a little salt as you chop. Heat stock and season with salt and sugar. Add chicken and simmer stirring often about 5 minutes. Do not overcook. Season with lime, chili and fish sauce. Mix in shallots and herbs. Adjust seasoning. The salad should taste hot, sour and salty. Sprinkle with roasted rice. Serve with cucumbers, cabbage or on a lettuce leaf.

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