**Adapted Booyah Recipe (makes 8 – 10 gallons):**

6 gallons bone broth (no salt)

* 4 gallons chicken
  + If making from scratch, use roasted carcasses and roasted wings, chopped with a cleaver to release more of the marrow/collagen
* 2 gallons oxtail / beef
  + If making from scratch, use equal parts beef knuckle, beef marrow and oxtail

15 – 18 lbs chicken

2/3rd dark meat like skinless/boneless thighs

1/3rd skinless boneless breasts

Cut chicken into approximately ¾ inch cubes

5 lbs onions, 5 lbs carrots 5 lbs celery, 5 lbs potatoes

* Carrots, celery, and potatoes all chopped to about the same size, approximately just under ½ inch by ½ inch

3 lbs frozen peas

5 bay leaves

4 tbs Maldons Smoked Sea Salt or any other sea salt available

1 tbs black pepper

3 tbs dried oregano

4-5 stalks fresh Thai basil

2 inches galangal, sliced in 1/8 inch thick slices

5 stalks lemon grass, primarily white part, remove dry outer layer, chopin 3 inch sections and split open

About 20 small Thai chilis, chopped small, seeds and all

1 quart Bloody Mary Mix – preferred is Curt’s Special Recipe: Spicy

**Process:**

Bring broth to a boil and add bay leaves

Add cubed chicken and simmer for about 2 hours or until the chicken is very soft and starting to shred when pressed. Can take from 1 hour 45 minutes to 2 hours and 30 minutes. Most often 2 hours in an open pot.

After initial simmering of approximately 2 hours, add sliced galangal and chopped lemon grass in a garni to simmering pot (to be removed at the end)

Add the chopped Thai chilis (including seeds) and chopped onions

After 10 minutes, add the diced carrots

After 10 minutes, add the chopped celery

After 10 minutes, add the cubed potatoes

Return to simmer for another 30 to 45 minutes until potatoes are soft and the chicken is shredded

Add frozen peas, Bloody Mary Mix, smoked salt, black pepper and oregano. Turn off the heat

* Check for consistency, should be somewhere between a thick soup and a stew. While stored in fridge or freezer, the potatoes will absorb more of the liquid and thicken. Add water if needed.

Set and submerge whole talks of Thai Basil and cover pot. Wait for 5 minutes and remove.

Remove galangal and lemon grass garni, and bay leaves if found.