



# Thai Lemongrass Chicken Rub

1 + 1/2	cup	Lemongrass (white part only)
1 + 1/2	each	Ginger, fresh, thumb-size
20	clove	Garlic
2/3	cup	Sugar
1 / 3	cup	Tomato Paste
2 T + 2tsp		Salt
2 tsp	Thai	Chili, diced
2 + 1/2	tsp	Turmeric

**Chef Tim Hill**  
**CENTER Banquet Kitchen**

Combine all ingredients in food processor and process until smooth. Cover chicken pieces or skewers and refrigerate for 1-3 hours prior to cooking.

Note on Lemongrass:

Lemongrass is a stalky plant with a lemony scent that grows in many tropical climates, most notably in Southeast-Asia. A common ingredient in Thai cooking, lemongrass provides a zesty lemon flavor and aroma to many Thai dishes. Lemon juice (or lime) may be substituted for lemongrass in a pinch, but citrus fruits will not be able to fully replicate its particular qualities.

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