

Braised Chicken in Pepper Gravy Recipe

(Nyonya Chicken Recipe)

Ingredients: Serves 8

1.5 kg (3 lbs) chicken, cut into bite-sized pieces
3 tablespoons light soy sauce
3 tablespoons thick soy sauce
1½ teaspoons ground white pepper
2¼ tablespoons sugar
3 tablespoons cooking oil
5 cloves garlic, peeled and finely chopped
375 ml (12 fl oz) water

Garnish:

1 scallion, cut into 2.5-cm (1-inch) lengths
1 red chili, thinly sliced
5 Chinese lettuce leaves

Method:

Marinate the chicken in soy sauce, pepper and sugar for an hour. Heat the cooking oil and sauté garlic until fragrant. Add the marinated chicken and fry for 3 minutes. Stir in the water and bring to a boil. Lower the heat and simmer for 20 minutes until the chicken is cooked and the gravy thickens. Garnish with scallion, red chili and Chinese lettuce.

Note: You can also deep-fry the chicken. Substitute chopped garlic with powdered garlic to marinate the chicken and omit the water.

[asian_free_recipes_download]/[asian_free_recipes_download]