

# Drunken Chicken Recipe

(Taiwanese Recipe)

**Ingredients:** Serves 6

1 no. (1.5kg) village chicken

100ml Chinese rice wine

50ml Shaoxing wine

1500ml water

2 tablespoons salt

**Herbal ingredients:**

20g medlar seeds

30g "Dang Gui"

4 stalks "Dang Shen"

4 slices "Bei Qi"

10 red dates

20g "Yu Zhu"

10g Coniselinum/"Chuan Xion"

2 pieces "Fu Shen"

**Method:**

Rinse the chicken and pat dry, then rub with 1 tablespoon salt all over the chicken skin. Marinate for about an hour. Keep aside. Bring water to the boil into a deep pot. Add in 1 tablespoon salt and all herbal ingredients, bring back to the boil. Then, place in marinated chicken, covered and continue cook for 10 minutes. Remove from heat, remain covered (do not remove the cover) and soak the chicken in the soup for approximately 1 hr 15 minutes, or until the chicken is cooked through. Lastly, pour the Shaoxing wine and rice wine into the soup, mix well. Leave to cool and chill, covered in a container in the fridge over night. Remove chicken and cut into desired pieces. Serve cool.

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