

Garlic Chicken Recipe

Ingredients:

2 half free ranch chicken thighs
20 cloves garlic, peeled
2 ginger slices

Seasonings:

1 tablespoon Chinese cooking wine
1 teaspoon salt

Method:

Rinse chicken well, cut each thighs into 4 equal big pieces, blanch to remove blood and scum and rinse well. Deep-fry garlic with half bowl of oil until slightly brown, then remove. Bring 5 cups of water to boil, add chicken pieces, ginger slices and garlic, drizzle 1 tablespoon of wine, simmer over low heat for 25-30 minutes then season with salt and continue to cook for 5 more minutes. Remove from heat and discard ginger slices. Serve.

Note: Whole chicken can be used in this recipe, deep-fry garlic first, then stuff chicken with garlic or even Chinese medicinal herbs and steam until done. This recipe is simple and easy to cook, with a light cooking style that is suitable for people nowadays or small families. Deep-fried garlic is better, but do not over fry. More garlic can be added if desired.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]