

## Rice Wine Chicken Recipe

(Malaysian Recipe)

**Ingredients:** Serves 4-6

1 (about 1.2kg) kampong chicken

10g black fungus

300g old ginger

100ml water

500ml glutinous rice wine

**Seasonings:**

4 tablespoons sesame oil

½ salt

**Method:**

Rinse chicken and chop into chunks. Soak black fungus until soft before cutting into shreds. Chop ginger into minces. Heat up sesame oil, fry minced ginger in low heat until fragrant then add chicken chunks. Fry until cooked. Add in black fungus, salt and water. Braise for about 30 minutes. Pour in glutinous rice wine and cook for another 5 minutes before serving.

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