

## Salted Wine Chicken Recipe

**Ingredients:** Serves 4

1 free-range chicken (should not weigh less than 1kg  
after cleaning out the entrails)  
4 tablespoons salt  
500ml superior-quality rice wine of good fragrance

**Method:**

Rub salt and rice wine all over chicken, including the body cavity. Place chicken on a large heat-proof plate and steam over boiling water for 30 minutes. Remove from heat and sprinkle more wine and salt over the just-steamed chicken. Leave aside to rest at room temperature for about 3 hours before serving. Some cooks prefer to leave the chicken in the fridge overnight and serve it as a cold dish.

[asian\_free\_recipes\_download][asian\_free\_recipes\_download]