

Steamed Lemon Chicken Recipe

Ingredients:

One chicken (about 1.5 kg), washed, fat and membranes removed, rubbed with $\frac{1}{4}$ cup salt, rinsed under cold water, drained, and dried thoroughly with paper towels and cut into bite-sized pieces
1 $\frac{1}{4}$ fresh lemons (5 quarters)

For the marinade:

1 tablespoon Chinese white rice wine or gin mixed with 1 teaspoon ginger juice
1 $\frac{1}{2}$ tablespoons soy sauce
1 $\frac{1}{2}$ tablespoons oyster sauce
2 teaspoons sesame oil
1 tablespoon peanut oil
2 teaspoons salt
2 teaspoons sugar
 $\frac{1}{8}$ teaspoon freshly ground white pepper
3 $\frac{1}{2}$ tablespoons cornstarch
2 tablespoons trimmed and finely sliced scallions

Method:

Place the chicken in a bowl, squeeze the 5 lemon quarters over, then place the quarters in the bowl. Add all the marinade ingredients and mix thoroughly to combine. Allow to rest for 30 minutes. Place the chicken in a steamproof dish, spread out, and pour the marinade over it. Place the dish in a bamboo steamer, cover, and steam for 40 to 50 minutes. Turn the chicken 2 or 3 times during steaming. The chicken is cooked when it turns white. (If steaming in a metal plate, reduce the time to 30 minutes). Turn off the heat, remove from the bamboo steamer, and serve the chicken hot in the dish, sprinkled with the sliced scallion, with cooked rice.