

White Cut Chicken Recipe

Ingredients:

2 liters cold water

One 1-inch-thick slice fresh ginger, lightly smashed

6 scallions, trimmed and cut into thirds

½ cup fresh coriander (cilantro), stalks cut in half

¼ cup Chinese white rice wine or gin

1 tablespoon salt

3 tablespoons sugar

One whole chicken (about 1.5 kg), washed, fat and membranes removed, rubbed with ¼ cup salt, rinsed under cold water, and drained well

Method:

In an oval Dutch oven or large pot, place the water and all ingredients except the chicken. Cover and bring to boil over high heat. Boil for 5 minutes. Lower the heat, place the chicken, breast up, in the liquid, and return to a boil. Reduce the heat and simmer, covered, for 15 minutes. Turn the chicken over and simmer for another 15 minutes. Turn off the heat and allow the chicken to rest in the liquid for 10 minutes. Remove and allow to come to room temperature. Place in a dish, cover with plastic wrap, and refrigerate for 2 hours. Cut into bite-sized pieces and serve in the traditional way, with small, individual dishes of soy sauce as a dip.

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