

## Wine-Cooked Chicken Recipe

### Ingredients:

1 half free ranch chicken thigh  
2 slices Chinese angelica  
2 slices cnidium officinale  
2 tablespoons medlar  
2 slices ginger

### Seasonings:

2 cups concentrated rice wine  
1 teaspoon salt

### Method:

Chop chicken leg into small pieces, blanch in boiling water and rinse well under cold water, then drain. Cook other ingredients and chicken in alcohol heater with rice wine added. Bring to a boil. Until the temperature reach the boiling point, flames will appear on the surface of pot. Wait until the fire is gone, season with salt to taste and serve hot.

**Note:** This dish is served by cooking when served. The fire is produced by the high concentration of alcohol. It is not only aromatic, but the sight of flames stimulates the diner's curiosity. Water can be added after the fire disappears, if the soup is too thick. The texture of the chicken is very tender. This dish is best served in the winter or on rainy days to nourish and keep the body warm.

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