

Wine Chicken Recipe

Ingredients: Serves 4

2 chicken legs
2 chicken wings
1 stalk scallion or spring onion
3 slices ginger
½ tablespoon salt or to taste

Seasonings:

1 cup Shao Xing wine
2 cups chicken soup stock
½ cup fish sauce (nampla)
¼ teaspoon brown peppercorns

Method:

Rinse chicken legs and wings. Boil 4-5 cups of water in a pot with scallion and ginger. Put chicken legs and wings in. Bring to a boil again, turn to low heat and simmer for 18-20 minutes. Turn off the heat, leave in stock covered for 10 minutes more. Remove chicken and rub with salt while hot. Cover with a wet towel, stay for an hour until cooled completely. Mix seasonings in a big bowl. Place cooled chicken in, soak for at least half a day in the chiller (ensure the soaking sauce covers all the parts of the chicken). Before serving, cut into small pieces or remove bones then cut into bite size pieces.

NB: For better result, you should cook with a whole chicken (cock is better). It can keep the sweet taste of the meat. This is a homemade drunken chicken, therefore you may choose a smaller chicken.

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