

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(14) Ginger Wine and Chicken

10 oz chicken, chunk cut

2 oz ginger, sliced into pieces. Prefer using young and tender root of ginger.

1 /2 cup of cooking wine

1 oz bamboo shoots, sliced cut

1 oz water chestnuts, sliced cut

1 oz button mushrooms, sliced cut

1 green onion, cut into strips

1 teaspoon salt

1 teaspoon sugar

1 teaspoon ginger, minced

1/3 cup soup stock

1/3 cup oil

Cornstarch solution

1. Heat wok with oil and put in the salt and minced ginger to saute. Stir in chicken and saute until half cooked.
2. Boil the chicken in added soup stock, vegetables, wine, sliced ginger pieces, and sugar. When the chicken is fully cooked, add green onion and make a gravy by adding cornstarch solution.