

3 Cup Chicken

*if you are not a fan of ginger or spice omit them and it will still be delicious

- 2 lbs of chicken thighs, or whole legs or wings, whatever you like!
- 2 -3 tablespoons of high-heat oil or chicken fat
- 1 inch knob of ginger sliced into matchsticks or chopped finely
- 4 garlic cloves sliced
- 1 dried chili or 1tps of chili flakes or gochugaru
- 2 scallion sliced into bite-sized pieces
- ½ cup water
- ¼ cup shaoxing or cooking rice wine
- ⅓ cup soy sauce (or half dark soy if on hand)
- 1 tablespoon brown sugar
- 1-2 tablespoons of sesame oil
- *optionally toasted sesame seeds for plating and chopped fresh scallion

Optionally brown the chicken in the same or another pan for some extra flavor. In a pot or pan big enough for the whole recipe, heat the oil on medium and add in the ginger, garlic, chilli and scallions. Fry until fragrant about 3 minutes and then add in the browned chicken and all of the other ingredients except for the sesame oil. Cook for about 30-45 minutes partly uncovered until the chicken is tender and the sauce is lightly reduced.

Serve with rice or noodles, or in a wrap or salad, this dish is very versatile and simply savoury.