

Method

In our process, we began with a live chicken. The chicken was purchased from Alice's Farm in Hechuan District of Chongqing city. The chicken weighed 3 kg.

We killed the chicken following Bob's procedure[1]. We used a 10 cm steel knife to cut the chicken's neck, and sprayed the blood into a steel pot. Eventually the chicken would run out of blood, and we got 500mL of chicken blood. After the chicken stopped bleeding, we put the dead chicken into a pot of warm water of 60°C. In the warm water, chicken feathers can be easily shed away from the skin, according to Carol[2].

When all the feathers were removed from the body, we stabbed the steel knife into the chicken's chest and gashed its abdomen open. We removed chicken's internal organs, such as stomach, heart, intestines, kidneys and etc, out of the body and stored them for later use. Subsequently, we cut the chicken's head out and pieced the neck. Afterwards, we removed the two wings and two legs out from the body. Then, the chicken's main body was cut into 8 chunks using a sharpening steel knife.

After that, we placed the chicken chunks into a pot, and filled the pot with water at the room temperature. The pot we used has a volume of 5L. In order to improve the flavor, we added several seasonings: five ginger slices 5 mm thick and two spoonfuls of salt. We then boiled the chicken soup for 3 hours. Then we added bamboo shoot slices and wood ears into the soup. After that, the soup were then boiled for half an hour. Meanwhile, we scattered a few green onion chops onto the soup. By adding these ingredients, the chicken soup would be more tempting and the flavor would be improved.

