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|  | **Ingredients** | **Steps** |
| *Chicken Wings in Sweet Soy Sauce* | * 12 chicken wings * 120ml ABC Sweet Soy Sauce (Kecap Manis) * 1 large onion (finely chopped) * 4 garlic cloves (finely chopped) * 5 green chilli (thinly sliced) * 150ml Swanson Chicken Broth * ½ tsp salt * ½ tsp ground pepper * 2 tbsp cooking oil | * In a wok, stir-fry garlic and onions in the cooking oil for 3 mins. * Add green chilli and stir-fry for 1 min or until fragrant. Add chicken wings and cook for 20 mins or longer, stirring regularly. * Ensuring that chicken is thoroughly cooked, add sweet soy sauce, chicken stock, salt, pepper and simmer for 5 mins or until gravy has thickened to your taste. * Garnish this chicken wings in sweet soy sauce and serve. |
| *Stew Chicken Balls with Egg* | * 20 hard boiled quail eggs (shells removed) * 2 tbsp plain flour (sifted) * 10 shallots (finely sliced) * 3 cloves garlic (finely chopped) * 3 tbsp oil * 5 tbsp ABC Sweet Soy Sauce * 350ml water * salt and pepper (to taste)  Mixture  * 300g minced chicken * 1 egg (lightly beaten) * 1 carrot (finely diced) * 6 Chinese cabbage leaves (upper green part; finely chopped) * 1 spring onion (finely chopped) * 3 tbsp corn flour * ½ tsp salt * ¼ tsp pepper | * Place mixture ingredients in a large bowl and mix ingredients in a circular motion until well-combined. * Place 2 tbsp of plain flour in a bag and add quail eggs to coat. * Flatten 1 tbsp of the mixture onto the palm of your hand and place one quail egg in the middle of the mixture. Form the mixture into a ball around the quail egg. Repeat this step until all ingredients are used up.  To Cook  * Heat cooking oil and shallow-fry the chicken balls until golden brown. Remove from pan and drain most of the oil. * Sauté sliced shallots and garlic until fragrant. Add pepper, water and sweet soy sauce and bring to the boil. * Condense liquid to half, add the chicken balls, coat and simmer until sauce is further reduced. Remove from heat and serve. |
| *Dried Chilli and Egg Stew* | * 3 tbsp oil * 5 hard boiled eggs (peeled) * 1 clove garlic (finely chopped) * ½ onion (finely chopped) * 1 tbsp dried shrimps (finely ground) * 1 tbsp Valcom Kaffir Lime Leaves * 1 tbsp crunchy peanut butter * 3 tbsp ABC Sweet Sauce Sauce (Kecap Manis) * 80ml water * ½ tsp salt * ¼ tsp pepper * 2-3 dried chillies * 1 sprigs spring onions (sliced diagonally) | * Carefully shallow fry the hard boiled eggs in heated oil until golden brown. Remove and set aside. * Use the remaining oil in the pan to saute garlic, onion, kaffir lime leaves and grounded dried shrimps until they are fragrant. * Add peanut butter and water. Bring to boil. * Add fried egg, ABC Sweet Soy Sauce, salt and pepper to taste. Stir to combine. Cook on low heat until the sauce thickens. * Add dried chili and spring onions and stir through. Remove from heat and serve. |