

Rice wine chicken (4 portions; 45 min)

This recipe uses home made red rice wine. Good with jasmine rice and green beans or broccoli.

For the tasty

3 cloves garlic
2-3 cm root ginger
4 boneless chicken thighs (~500g)
salt and pepper to taste

1 stock pot or cube
80-100ml unstrained Fuzhou red rice wine

1-2 eggs per person

Prep the chicken, cut into large chunks, and add a bit of salt. Roughly chop the garlic, and peel and slice the ginger.

In a medium pan, fry the garlic & ginger and add the chicken plus salt and pepper to taste, and fry till sealed. While they are frying, boil the kettle and hard-boil the eggs: cook them for about 8 minutes, then cool them off under the cold tap and peel.

Add the stock, about 600ml hot water, and the rice wine. Bring to the boil and simmer with the lid off for at least 25 min.

Add the eggs to the pot as soon as they are ready – they should cook submerged in the soup for at least the last 10-15 min of its cooking time, but it's no problem to leave everything to simmer for longer.

If you've used a wider pan the eggs may need turning if they stick out. Top up the water a little if you want a bit more of the soup.