

## 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

1 cm root ginger

4 boneless chicken thighs (~500g)

1 stock pot or cube

75ml roughly strained Fuzhou red rice wine

2-4 eggs

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, fry till browned.

Add the rice wine, stock, and about 500ml hot water. Bring to the boil and simmer with the lid off for about 25 min.

While the soup is heating, hard boil the eggs: cook them for about 8 minutes, then cool them off under the cold tap and peel. Add to the pot as soon as they are ready – they should cook submerged in the soup for the last 10-15 min of its cooking time.

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