
Re: "Carmelized black pepper chicken"

benmiyao@gmail.com <benmiyao@gmail.com>
To: Annette Chan <annettechan8@gmail.com>

Tue, Jan 4, 2022 at 3:13 PM

Ok I copied from my Notes... author said recipe "inspired" by him:)

Carmelized black pepper chicken

GATHER YOUR INGREDIENTS

2 tablespoons vegetable oil
2 shallots, halved and sliced thin
1 teaspoon grated fresh ginger
⅓ cup packed dark brown sugar
3 tablespoons fish sauce
2 tablespoons unseasoned rice vinegar
1 tablespoon Asian chili-garlic sauce
1 teaspoon coarsely ground pepper
1½ pounds boneless, skinless chicken breast, trimmed and cut into ¾-inch pieces
¼ cup coarsely chopped fresh cilantro leaves and stems

This recipe is inspired by Charles Phan's recipe from his cookbook [The Slanted Door: Modern Vietnamese Food \(2014\)](#). The saltiness of fish sauce can vary; we recommend [Red Boat 40°N Fish Sauce](#). This dish is intensely seasoned, so serve it with plenty of steamed white rice, preferably jasmine.

1

INSTRUCTIONS

Heat oil in 12-inch nonstick skillet over medium-high heat until shimmering. Add shallots and ginger and cook until softened, about 2 minutes. Stir in sugar, fish sauce, vinegar, chili-garlic sauce, and pepper and bring to simmer, stirring to dissolve sugar. Cook until very thick and syrupy, about 5 minutes.

2

Stir in chicken and cook, stirring occasionally, until cooked through, 5 to 7 minutes (sauce will thin out as chicken exudes moisture). Sprinkle with cilantro and serve.

On Jan 4, 2022, at 1:44 PM, Annette Chan <annettechan8@gmail.com> wrote:

Hi Karen,

Thanks for letting me know about the recipe! I couldn't open your shared note, but I think I found the recipe online. Is it by chef Charles Phan?

Annette

On Tue, Jan 4, 2022 at 7:19 AM <benmiyao@gmail.com> wrote:

Made this last nite...I think it's really good n pretty quick. The shallots were pretty well carmelized n didn't taste like onions n really good- n I do use the Red Boat fish sauce... didn't put as much dark brown sugar n not as much recommended chili n pepper as my body can't take spiciness. Used mostly thighs n little bit of chick breasts..K even liked but I didn't tell him there was fish sauce in it bc he says he doesn't like...

Open my shared note



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Notes