

CANTONESE
STEAMED
CHICKENLop Cheung
Jing Gai

腊腸蒸雞

Only the Cantonese steam chicken with other foods in this manner, a process that creates a complex flavor for the chicken. This is a happy aspect of the Cantonese kitchen, putting several foods and many different flavors and spices together to create something truly unique.

$\frac{3}{4}$ pound chicken cutlets, with fat and membranes removed, and cut into 1-inch cubes

2 Chinese sausages, washed, dried, and sliced diagonally into $\frac{1}{4}$ -inch pieces

12 small Chinese black mushrooms, soaked in hot water for 30 minutes, washed, squeezed dry, with stems discarded, and cut into $\frac{1}{4}$ -inch pieces ($\frac{1}{2}$ cup cut)

1 teaspoon ginger juice mixed with 1 tablespoon white wine

$\frac{1}{4}$ teaspoon salt

1 teaspoon sugar

1 teaspoon sesame oil

2 teaspoons light soy sauce

2 teaspoons peanut oil

$\frac{1}{2}$ tablespoon oyster sauce

2 teaspoons cornstarch

Pinch of white pepper

3 tablespoons Chicken Broth (page 40)

6 sprigs fresh coriander (for a garnish)

Can soak overnight in water (room temperature)

Can omit. Can replace with green onions.

1. Place all the ingredients except the coriander in a large mixing bowl and mix together thoroughly. Allow the mixture to marinate for 20 minutes.

2. Transfer to a heatproof dish, place in a steamer, and steam (page 38). After 5 minutes, turn the chicken pieces and sausage sections over and steam for another 5 to 10 minutes, or until the chicken turns white.

3. Turn off heat. Remove dish from steamer, garnish the chicken and sausages with the coriander, and serve immediately with cooked rice.

New Cantonese Cooking,
by Eileen Yin-Fei Lo,
Viking Penguin,
New York, 1988