

CLAY POT CHICKEN RICE

Ingredients:

- 2 cups rice, washed, soaked for 10 min and drained
- 3 cups chicken stock
- 2 chicken drumsticks cut into pieces
- 5 Chinese mushrooms, soaked, cut into half
- 1 Chinese sausage, sliced
- 1 ½ cm thick salted fish, sliced thinly, fried till crispy
- 3 cm thick young ginger, sliced thinly
- 1 egg (optional)

Ingredient for Marinade:

- 2 tbsp light soy sauce
- 2 tbsp oyster sauce
- 1 tbsp dark soy sauce
- 1 tbsp Chinese cooking wine
- 1 tbsp sesame oil
- ½ tsp pepper
- ½ tsp sugar
- ½ tbsp corn flour

Ingredient for Garnishing:

- Spring onion

To Prepare:

1. Mix chicken, mushrooms with marinade and ginger, season for 30 minutes.
2. Put rice and chicken stock into a clay pot, cover and bring to boil lower fire and cook with low heat till holes are formed on top. (About 15 minutes)
3. Spread marinated chickens and mushrooms, Chinese sausage on top, cover and cook with low heat till rice is dry and chicken pieces are cooked (another 15 minutes). Add in the egg (optional), and then remove from fire.
4. Sprinkle salted fish on top; cover and leave to stand for 10 minutes till rice is dry and fluffy.

To serve:

Before serving, sprinkle spring onion on top.