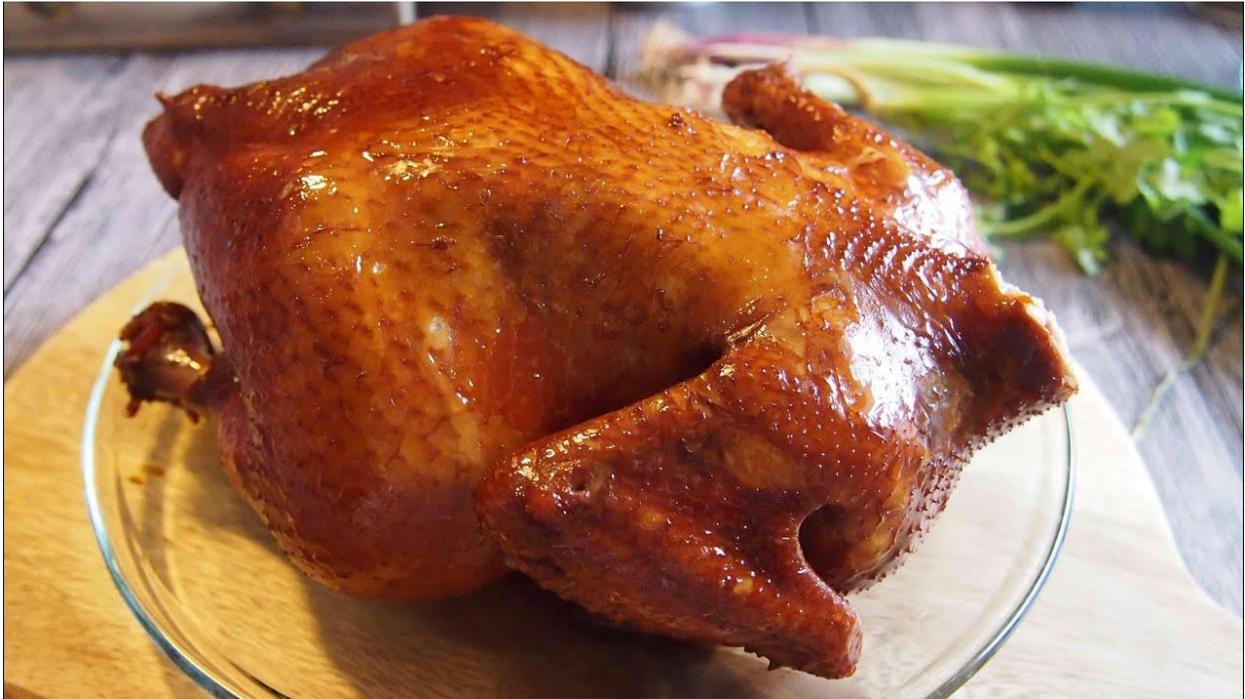


Soya Sauce Chicken



Prep Time: 30 minutes

Cook Time: 45 minutes

Total Time: 75 minutes

Ingredients:

- 1 whole chicken or cut chicken into quarters/pieces (your choice, see pictures above)
- Sauce:
 - 1 cup light soy sauce
 - 1 cup dark soy sauce
 - 1/2 cup Chinese rice wine or dry sherry
 - 1/2 cup brown sugar or 1/3 cup Chinese rock sugar
 - 3 slices of ginger
 - 2 stalks spring onion (sectioned)
 - 1 tsp sesame oil
 - 4 cups water

Preparation:

1. Rinse the chicken under cold water and pat dry with paper towels. (Make sure you remove everything inside the cavity of the chicken)
2. You can skip this step if you don't want to stuff the chicken with rice, mushrooms and pork (See the stuffing instructions)
3. In a large wok or pot combine all the ingredients (except the chicken) and bring to a boil.
4. Add the chicken, breast side down. Reduce the heat to a gentle simmer, cover and cook the chicken for 45 minutes, turning over once or twice and making sure it cooks for an even amount of time on both sides. Baste the chicken for a minutes or more each time you turn it over.
5. After 45 minutes, turn off the heat and remove the chicken from the wok and place in serving bowl. Then pour the sauce from the wok over the chicken pieces.
6. Serve with rice and stir fry vegetables

Stuffing Instructions:

- Lean pork meat (wash in cold water and pat dry with paper towel before putting it into the blender) Make enough to fill 1 cup
- Chinese mushrooms or use whatever mushrooms you like (wash in cold water and pat dry with paper towel before putting it into the blender) Make enough to fill 1 cup
- 1 cup of rice (wash rice first before using it)
- 1 cup of dark soya sauce

Combine all ingredients in a large bowl, let sit for 30 minutes. You can add more soya sauce if not enough. Do not worry if you use too much, as you can pour it into the chicken when you scope the stuffing into the chicken.

Once all the stuffing is inside the chicken, use a needle and thread to sew up the closing. This is to prevent the stuffing from coming out when you are turning the chicken in the wok, while cooking.

When chicken is done, simply pull the thread out.