



Chinese Soy Braised Chicken

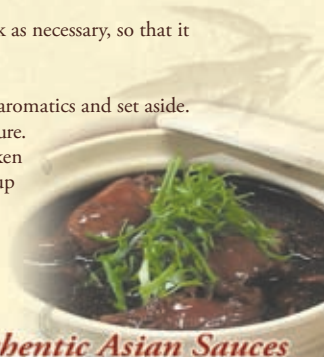
WITH STAR ANISE AND CINNAMON

Serves 6-8

2 lb.	Skinned, bone-in Chicken Thighs	1 ½ Cups (12 oz.)	Chicken or Pork Stock
		3 ½ oz.	Rock Sugar
3 Tbsp. (1½ oz.)	Lee Kum Kee Premium Soy Sauce	3 ea.	Star Anise
		1 stick (3" - 4")	Cinnamon (Cassia)
3 Tbsp. (1½ oz.)	Lee Kum Kee Premium Dark Soy Sauce	2 (1-inch) pieces	Ginger, lightly smashed
		2 Tbsp.	Cornstarch
¾ Cup (6 oz.)	Shao Xing Wine	2 ea.	Scallions, shaved

COOKING METHOD

1. Place chicken in pan, add soy sauces, wine, stock, sugar, star anise, cinnamon and ginger. Bring to a simmer.
2. Weigh down chicken to hold under simmering liquid. Add stock as necessary, so that it just covers the top of the chicken.
3. Simmer on low heat until tender (45 to 90 minutes).
4. Turn off fire, remove chicken and keep it covered. Next, remove aromatics and set aside.
5. Remove a few ounces of braising liquid and cool to room temperature. Then whisk in cornstarch to create slurry. Use this slurry to thicken simmering liquid. (Make sure to turn fire back on and liquid is up to simmer, almost to boil).
6. Add chicken back into the simmering liquid until ready to serve. Taste and adjust seasonings as needed.
7. Transfer to clay pot along with aromatics if desired.
8. Garnish with shaved scallions and serve with steamed rice.



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