

# three cup chicken (San Bei Ji)

## *Penny's taste of Taiwan*

*This classic recipe is fast yet filling. I love it because you can taste the multilayers of Taiwanese cooking.*



### **Ingredients:**

- 1/4 cup sesame oil
- 1-inch fresh ginger, peeled and thinly sliced
- 12-15 medium garlic cloves, peeled
- 1-2 fresh Thai red chilis, stemmed and halved
- 2 pounds skin-on chicken drumsticks, thighs and/or wings, either chopped into 3-inch bone-in pieces
- 1/2 cup rice wine
- 1/4 cup soy sauce
- 1 tablespoon sugar
- 2 cups fresh Thai basil leaves
- steamed white rice, for serving

### **Instructions:**

1. Heat sesame oil in a large skillet or wok over medium-high heat until shimmering. Add ginger, garlic and chilli then cook until very fragrant (about one minute).
2. Add chicken pieces in a single layer and cook (tilting the pan if necessary to submerge all the pieces in the oil) for one minute.
3. Flip chicken pieces and cook for one minute longer.
4. Add rice wine, soy sauce and sugar, bring to a boil while stirring to dissolve the sugar.
5. Reduce heat to a simmer.
6. Partially cover the skillet to prevent splashes of oil and cook (turning the chicken pieces every few minutes, until the chicken is cooked through) for about 15 minutes.
7. Stir in Thai basil and remove from heat. Serve immediately with rice.