

Boiled and Double Braised Chicken

Ingredients

- 1 small whole chicken
- 1/4 cup rice vinegar
- 1/4 cup Shaoxing wine or sherry
- 1/2 tsp salt
- vegetable oil for deep frying

Directions

Place the chicken in a stock pot and cover with water. Bring to a boil over high heat, then turn down heat to low and simmer for 30 minutes. Remove chicken from the water and let cool.

Remove flesh from the chicken and cut into bite size piece.

Add vinegar, wine and salt to a large sauce pan and place on the stove over low heat.

Heat enough oil in a wok or frying pan to cover the chicken pieces over high heat. Drop chicken pieces into the oil. Cook for 2 minutes, remove from the oil and drop into the saucepan with the wine-vinegar mixture. Stir to coat well, and then return to the hot oil, cook for another couple of minutes and return to the wine-vinegar mixture. Repeat one last time.

Increase the heat to high and cook, stirring frequently, until the liquid fully evaporates.

<http://www.marga.org/food/int/imperialchina/chicken.html>