

Three Cup Chicken

Ingredients

- 3 Tbsp lard or or 1 1/2 Tbsp peanut oil + 1 1/2 Tbsp sesame oil
- 2 green onions, white parts only, sliced
- 1" ginger root, peeled and sliced
- 2 cloves garlic, peeled and sliced
- 2 lbs chicken wings or bone-in chicken dark meat pieces cut into small portions
- 1 1/2 Tbsp light soy sauce
- 1 1/2 Tbsp black soy sauce
- 3 Tbsp rice wine, Shaoxing wine or sherry
- 1 1/2 Tbsp rock, white or brown sugar.
- 1 bunch Thai basil or sweet basil, chopped or shredded (optional)

Directions

Heat oil in a large pot over high heat. Add the green onions, ginger root and garlic and cook for 30 seconds. Add the chicken wings on one layer and brown on both sides. Add the soy sauces, rice wine and sugar, cover, turn heat down to low and cook for 15 minutes, turning wings every 5 minutes. Uncover, turn heat up to medium, add the basil and continue cooking until the wings are done and the sauce has evaporated.