

Claypot Chicken Rice

Ingredients:

- 2 chicken thigh (chop into bite sized, marinated with 1 tablespoon grated ginger, 1 tablespoon soy sauce, 1 teaspoon sugar and 1 tablespoon rice wine or white wine, rest for 30 minutes)
- 1 cup long grain rice (rinses few times, soak in water for 30 minutes)
- 2 Chinese sausages, sliced (if really difficult to get, try bacon, the outcome might be different, but taste good too)
- 2 dry shiitake mushrooms (soak in water till soft, sliced)
- 1 cup water
- 1 tablespoon light soy sauce
- 1½ tablespoon dark soy sauce
- 1 teaspoon sesame oil
- 1 tablespoon Chinese rice wine or white wine
- 1 tablespoon sliced green onion, for garnish

(* If claypot is not available, use any pot with lid. But the crispy rice crust at the bottom might not be form.)

Steps:

- Place rice in a pot, add water. Cook with high heat, bring to a boil.
- Turn to low heat. Lid on, let simmer for 10 minutes.
- If water is overflowing, leave a small gap, let the gas escape.
- After 10 minutes, remove lid.
- Spread chicken, mushroom and sausages on top. Lid on again. Continue the simmering process.
- While rice is cooking, mix light soy sauce, dark soy sauce, sesame oil and wine in a small bowl. Set aside.
- Check the rice occasionally. Until seeing the water is all absorbed, the rice is cooked and tender. Approximately 15 minutes.
- Make sure the chicken is cooked through too.
- Drizzle the sauce mixture over the rice. Lid on, remove from heat and let it sit for 5 minutes before serving.
- Garnish with green onion, stir and incorporate everything in the pot, serve warm.