

醉雞 – Drunken Chicken

材料 Ingredients

自製醉雞汁		Drunken Chicken Sauce	
紹興酒	500 毫升	Shaoxing Wine	500 mL
味醂	1 杯	Mirin	1 cup
椰糖	45 克	Palm sugar	45 g
水	1½ 杯	Water	1½ cup
生抽	100 毫升	Soy sauce	100 mL
杞子	約 15 粒	Wolfberry	~ 15pcs
醉雞		Drunken Chicken	
極上全自然雞腿	2-3 隻	Premium Meat RWA chicken leg	2-3 pcs
自製醉雞汁	1½ 杯	Drunken chicken sauce	1½ cup
鹽與胡椒粉	酌量	Salt & Pepper	Some
紹興酒	酌量	Shaoxing Wine	Some

步驟 Directions

1. 先把雞腿洗淨，抹乾水份。兩面灑點鹽，紹酒和胡椒粉。
2. 用保鮮紙捲圓包起來，兩端打小結。備用。
3. 把包好的雞腿，放入鑊中，用大火隔水蒸 20 分鐘，直至雞腿熟透。
4. 拿出雞腿，放涼後，雞腿就已定型。解開並丟掉保鮮膜。
5. 把雞腿放入醉雞汁中。放入雪櫃中，冷藏至少 6 小時。
6. 讓雞腿吸收醉雞汁，吃的時候，切片。淋上醉雞汁料

1. Clean chicken legs, then pad away excess water, coat both sides with some salt, Shaoxing wine and pepper.
2. Roll the chicken legs, then wrap with plastic wrap, twisting either end like wrapped candy.
3. Put wrapped chicken in a pot to steam for 20 minutes or until cooked.
4. Take out the chicken and let it cool, and by now the chicken should have taken the round shape, so you can discard the clear wrap.
5. Place the cooked rolled up chicken in drunken chicken sauce, leave it in the fridge for at least 6 hours.
6. Allow chicken to soak in all the sauce. Slice then pour some sauce over the chicken, then serve.