

Three Cup Chicken

Ingredients

- 1 lb Chicken Thighs (cut into bite-sized pieces)
- 1 T Baking Soda
- 2 T Sesame Oil
- 1 Ginger (2-inches, sliced)
- 1 1/2 T Soy Sauce
- 1 1/2 T Sweet Soy Sauce
- 1 1/2 T Rice Wine
- 1 Thai Basil (bunch)
- 6 clv Garlic (peeled)

Instructions

- 1.Mix chicken with the baking soda. Set aside for 10 minutes then rinse the chicken off with water. Make sure the baking soda is completely rinsed off. Pat dry the chicken pieces and set aside.
- 2.Heat up a clay pot on high heat and add the sesame oil. Add the ginger, garlic, and stir-fry until aromatic. Add in the chicken and do a few quick stirs.
- 3.Add the soy sauce, dark sweet soy sauce, Shaoxing wine and continue to stir-fry the chicken. Cover the lid, lower the heat and simmer for 5-10 minutes.
- 4.Add the basil leaves and stir well with the chicken, dish out and serve immediately.