

Claypot Chicken Rice

Ingredients

- 2 c Jasmine Rice
- 1 3/4 c Water (plus 2 teaspoons)
- 2 Chinese Sausages (sliced)
- 3 Green Onions (sliced)
- 2 T Vegetable Oil
- 1 lb Chicken Thighs (boneless, skinless, cut into pieces)
- 2 T Ginger (minced)
- 5 T Oyster Sauce (plus 1 teaspoon)
- 3 1/2 T Soy Sauce (plus 1 teaspoon)
- 1 1/2 T Rice Wine
- 3 3/4 t Sugar
- 1 1/2 t Dark Soy Sauce
- 2 t Sesame Oil
- 3 Dried Shiitake Mushrooms

Instructions

- 1.First, rehydrate the dry shiitake mushrooms by soaking them in hot water for about 10 to 15 minutes. Squeeze the mushrooms to remove excess water. Cut off the stem of the mushrooms, then cut the mushrooms into quarters.
- 2.In a small bowl, combine the 2 teaspoons water, 1 teaspoon oyster sauce, 1 teaspoon soy sauce, and 1/4 teaspoon sugar. Mix well and add the mushrooms. Give it a stir and let the mushrooms marinate until needed.
- 3.In a medium bowl, mix together minced ginger, 3 tablespoons oyster sauce, 1 1/2 tablespoons soy sauce, rice wine, 1 1/2 teaspoons sugar, sesame oil, and dark soy sauce. Add the diced chicken thighs and mix until evenly coated. Set aside to marinate for at least 30 minutes or cover and

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marinate overnight in the fridge.

4. Use a clay pot with 40 ounce capacity. Wash and rinse the jasmine rice 2 to 3 times and drain well. Heat the claypot over low heat and spray oil in and around the sides of the claypot. Brush the oil around the entire bottom and sides.

5. Add the rinsed rice to the claypot and immediately add the water. Level out the rice, increase the heat to medium, and replace the lid. Bring the rice to a boil.

6. When the rice is boiling, remove the lid. If the rice need leveling out again, give it a stir, then let the rice cook until most of the water is absorbed.

7. Quickly spread the marinated chicken over the rice in as even of a layer as possible, followed

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by the thinly sliced Chinese sausages and the marinated mushrooms. Replace the lid and reduce the heat to low. Let the rice cook for about 15 minutes, until you hear sizzling sounds. This indicates that most of the moisture is cooked out.

8. Meanwhile, in a small bowl mix together 2 tablespoons oyster sauce, 2 tablespoons, soy sauce, and 2 teaspoons sugar. Set aside for later.

9. Once you hear the sizzling sound, evenly pour the vegetable oil around the edge of the lid. Let the rice cook for another 2 minutes. After 2 minutes, increase the heat to medium and tilt and rotate the claypot about 20 degrees to scorch the rice around the sides, about 2 minutes on each

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side. Make sure to be careful and use kitchen mitts.

10.Reduce the heat back to low and let the rice cook for another 2-4 minutes. At this point, the chicken should be perfectly cooked. Carefully remove the claypot and garnish the rice with the sliced green onions. Mix up the claypot rice then drizzle the sauce on top. Mix the rice together and enjoy!