

# White-Cut Chicken

## Ingredients

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- 4 Chicken Thighs
- 5 Green Onions
- 1 Ginger (3-inch piece, peeled, sliced)
- 2 T Rice Wine
- 1 t Sesame Oil
- 1 T Soy Sauce
- 1 T Vegetable Oil
- 1 ds Sugar
- 1 ds White Pepper

## Instructions

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1. In a pot, add enough water that will completely cover the chicken pieces. Bring water to a on high heat boil. Add the chicken, 3 green onions sliced in half, 1-inch ginger slices, and rice wine.
2. Bring to a gentle boil, then reduce the heat to maintain a bare simmer, with only occasional bubbles breaking the surface. Maintain the temperature of the cooking liquid at around 180°F.
3. Poach until the chicken is just cooked through (the juice of the chicken runs clear when a thin knife is inserted), about 20 minutes. Transfer the chicken to a large bowl of ice water to cool.
4. Strain the poaching liquid. Reserve 4 tablespoons for the dipping sauce and save the rest for another use.

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5. Add the reserved poaching liquid, soy sauce, and sugar to a saucepan. Bring to a boil, then add 2 sliced green onions, 2-inch ginger grated, vegetable oil, and dash of white pepper. Stir to mix and turn off the heat. Transfer the sauce to a small dish.

6. Transfer the cooled chicken to a cutting board. Gently pat dry with paper towels, and brush the skin with sesame oil to prevent it from drying out. First remove the bones from the chicken then cut crosswise. Serve the chicken with the dipping sauce.