

# Hainan Chicken Rice

## Ingredients

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- 3 1/2 lb Whole Chicken
- 1 Ginger (7 inches)
- 5 Green Onions
- 1/2 t Sesame Oil (plus 1  
tablespoon)
- 2 T Vegetable Oil (or chicken fat)
- 9 clv Garlic
- 2 c Rice
- 2 1/4 t Kosher Salt (plus more for  
cleaning and seasoning)
- 1 T Lime Juice
- 2 t Sugar
- 1/4 c Sriracha
- 1 t Brown Sugar
- 2 T Soy Sauce
- 1 T Rice Wine

## Instructions

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- 1.To clean the chicken, use a small handful of kosher salt, rub the chicken all over, getting rid of any loose skin and dirt. Rinse chicken well, inside and outside. Season generously with salt inside and outside. Slice 4 inches of ginger and cut 2 green onions into 1-inch pieces. Stuff the chicken with the ginger slices and the green onion.
- 2.Place the chicken in a large stockpot and fill with cold water to cover chicken by 1 inch. Bring the pot to a boil over high heat, then immediately turn the heat to low to keep a simmer. Cook for about 30 minutes more (less if you're using a smaller chicken). Check for doneness by inserting a thermometer into the thickest part of the thigh not touching bone. It should read 170 degrees.

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2. When the chicken is cooked through, turn off the heat and remove the pot from the burner.

Immediately lift and transfer the chicken into a bath of ice water to cool and discard the ginger and green onion. Reserve the poaching broth.

3. In a large bowl wash the rice and soak for at least 10 minutes. Drain the rice and set aside.

Skim 2 tablespoons chicken fat from the top of the poaching broth. Finely mince 1-inch piece of ginger and 4 cloves of garlic. In a pan, heat chicken fat or vegetable oil over medium-high heat. When hot, add the ginger and the garlic and fry briefly. Be careful not to burn the aromatics.

Add in your drained rice and stir to coat, cook for 2 minutes. Add 1/2 teaspoon sesame oil, mix well. 4. Pour aromatics and rice into your rice

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cooker, add 2 1/2 cups of reserved poaching broth and 2 teaspoon salt. Mix well and turn the rice cooker on.

5. While your rice is cooking, remove the chicken from the ice bath. Carve the chicken for serving.

6. To make the chili sauce, place 1 tablespoon lime juice, 2 tablespoons poaching broth, 2 teaspoons sugar, 1/4 cup Sriracha, 4 garlic cloves, 1 inch of ginger, and a pinch of salt. Blend your chili sauce ingredients in a blender until smooth.

7. To make dressing, mix brown sugar, soy sauce, and rice wine in a small pot. Heat on low until viscous. Take the pot off heat and add 1 tablespoon sesame oil. Pour the dressing over the carved chicken.

8. To make serving dip, first thinly slice 2 green

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onions, grate 1 inch of ginger, and mince 1 clove garlic. In a small bowl, add green onions, ginger, garlic, and 1/4 teaspoon salt. Heat 1 1/2 tablespoons of oil in a small pan until smoking.

Add oil to small bowl and mix. Set aside.

9.To make the soup, heat up the left over poaching broth. Season with salt as needed. Thinly slice 1 green onion and add to broth.

10.Serve the chicken and rice with chili sauce, serving dip, dark soy sauce, cucumber slices, and a bowl of hot broth.