

Three Cups Chicken with Basil Leaves

Serves 1 | Active Time: 15 minutes | Total Time: 40 minutes

Swick

Chef's Notes

“Three cups” refer to each cup of sesame oil, soy sauce and rice wine; however the quantity is reduced to avoid the flavors being too heavy.

Traditionally, cut-up whole chicken is used but I like using chicken legs and thighs and cutting them into smaller pieces makes them easier to manipulate in the wok and for some reason, it tastes better too.

I prefer to use light soy sauce as Japanese, dark and mushroom soy creates a different flavor. Different brands of soy sauce have different sodium content, please adjust accordingly.

You can also cook the chicken in earthenware pot for added layer of flavor.

In theory, this dish serves 6 but in reality it serves only 3 or 4.

Step 1: Preparing the Chicken

- 4 chicken legs
- 4 chicken thighs

Remove excess fat from chicken and cut each chicken into 2 pieces with a cleaver or a large knife.

Step 2: Cooking the Chicken

- 1/4 cup light soy sauce
- 1/4 cup Chinese rice wine or Shao Hsing wine
- 1 tsp. sugar
- 2 tbsp. pure sesame oil
- 6 cloves of garlic, cut in half
- 10 peeled ginger slices
- 3 small Thai chilis

Combine light soy sauce, rice wine and sugar in a bowl. Set aside.

Heat oil over medium-high heat and add sesame oil. Stir-fry garlic and ginger until fragrant, about 2 minutes, then add the chicken pieces and stir-fry until lightly browned, about 5 minutes. Add chili, then the rice wine mixture. Cover and simmer for 20 minutes or until chicken is cooked through.

You can crush the chili with a fork to release some of the heat. When you're satisfied with amount of heat, remove chili or just leave according to your desired taste.

Step 3: Serving the Chicken

- 1 cup basil leaves, torn

When the chicken is tender and cooked through, remove chili and mix in the torn basil leaves, simmer for another minute. Serve with jasmine rice.