

Ayam Sioh Recipe

(Sioh Chicken)

Ingredients:

1.5 kg chicken, cut into bite-size pieces, washed and drained
½ cup peanut oil
150 g (15) shallots, peeled, pound to extract juice, reserve pulp
120 g (½ cup) yellow bean paste (tau cheow)
1 tablespoon dark soy sauce
50 g (½ cup) toasted coriander seeds, ground
50 g tamarind pulp, strained with 2 cups water
2 tablespoons sugar, or to taste
salt to taste

Method:

Heat peanut oil in a wok and sauté the reserved shallot pulp until golden brown. Add the bean paste and chicken pieces. Stir to mix well before adding the dark soy sauce and ground coriander. Add the shallot juice and tamarind water and season to taste with sugar and salt. Add a little water and cook until the gravy is thick and chicken is cooked and tender. To serve, heat a little oil in a frying pan and fry the chicken with a little gravy until slightly brown. Dish out.

Note: To make "Itik (duck) Sioh" substitute the chicken with duck.

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