

## Chestnuts Stewed with Chicken Recipe

**Ingredients:** Serves 4

1½kg whole chicken, cleaned  
½kg raw chestnuts from the market, shelled but leaving the skin on  
10 thin slices young ginger  
10 cloves garlic, left whole but peeled, leaving the last layer of skin on  
¼ cup dark soy sauce  
2 tablespoons oyster sauce  
1 tablespoon sugar  
1½ cups water  
¼ cup vegetable oil

**Method:**

Chop chicken into 5cm pieces. Rinse well and pat-dry with paper towels. Rub 2 teaspoons of dark soy sauce all over the chicken and set aside for 30 minutes. Boil 10 cups water in a pot. Add chestnuts and boil for 10 minutes more to loosen skin. Drain and rinse in tap water. Ease off chestnut skins with the tip of a knife. Smash garlic cloves but leave them whole. Heat oil in a wok until smoking. Stir-fry garlic and ginger for about ½ minute until fragrant. Add chicken and stir-fry for 5 to 7 minutes until meat color changes. Add the remaining soy sauce, oyster sauce and sugar. Stir-fry briefly before adding the 1½ cups water. Mix well and bring mixture to the boil. Top it with the peeled chestnuts and stew, covered, over medium heat for 45 minutes until gravy is thick and the chicken is tender. Stir several times during cooking. Serve. This dish is perfect for the end of the year when fresh China chestnuts are in season and sold in wet markets. The roasted variety which is sold on the streets around November to late January or early February. When chestnuts are not in season, substitute them with 10 dried Chinese mushrooms, soaked first in water to soften.

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