

Chicken Soup with Bamboo Shoot Recipe

Ingredients:

½ small free ranch chicken
3 Makino bamboo shoots
2 ginger slices

Seasonings:

1 tablespoon Chinese cooking wine
1 teaspoon salt or to taste

Method:

Rinse chicken well and chop into bite-sized pieces, blanch in boiling water to remove blood and scum, then remove and rinse well. Bring 10 cups of water to the boil. Add chicken and ginger slices, drizzle 1 tablespoon of Chinese cooking wine in, then reduce heat to low and cook for 15 minutes. Remove shell from bamboo shoots, rinse well and halve lengthwise, then cut horizontally into thick slices, add to chicken, cover to prevent bamboo shoot toughening, and simmer on low heat until bamboo shoots are soft and well-cooked (about 25 - 30 minutes), add salt to taste, remove from heat and serve.

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