

Chicken Soup with Dried Fish and Clams Recipe

Ingredients: Serves 4

80g dried salty fish
900g chicken
300g clams
5-6 pieces dried bamboo mushrooms
3 slices ginger
1 stalk scallion
1 tablespoon shredded ginger

Seasonings:

2 tablespoons Shao-xing wine
salt to taste

Method:

Rinse dried fish, soak with water for 20 minutes. Cut to pieces. Chop chicken to large chunk, blanch for 1 minute. Remove and rinse to clean. Soak dried bamboo mushrooms to expand, rinse clean and then cut to sections. Boil 8 cups of water in a soup pot, put dried fish and chicken in, also add wine, scallion and ginger. Bring to a boil again. Then simmer for 1½ hours. Add bamboo mushrooms in, cook for 10 minutes. Add clams in, cook until clams are opened. Season with some salt if needed, you may add a little of Shao-xing wine at last to enhance the fragrant. Add ginger shreds before serving.

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