

Chicken Testicles in Sesame Oil Recipe

(Taiwanese Recipe)

Ingredients: Serves 4

150g chicken testicles

6 slices ginger

2 tablespoons black sesame oil

5 tablespoons rice wine

½ teaspoon salt

Method:

Remove and discard the red tendons on the surface of the chicken testicle to prevent any unpleasant odors. Then blanch in boiling water rapidly and remove. Heat black sesame oil in wok, add ginger slices and stir until fragrant. Add chicken testicles as well as rice wine, then reduce heat to low and cook for 10 minutes. Add salt to taste at the end and remove from heat. Do not continue cooking too long after the salt is added or the liquid will become bitter. Serve. Chicken testicles can be purchased from the chicken vendor in any traditional market. Select large ones whose shape is complete.

[asian_free_recipes_download][asian_free_recipes_download]