

## Hot Sour Chicken with Black Fungus Recipe

**Ingredients:** Serves 4

2 chicken legs  
2 chicken wings  
1 handful of dried black fungus  
2-3 red chilies  
4-5 slices ginger  
1 stalk scallion

**Seasonings:**

2 tablespoons soy sauce  
1 tablespoon wine  
1/3 teaspoon salt  
1/3 cup water  
2 tablespoons vinegar  
a little of cornstarch paste  
1 tablespoon vinegar  
a few drops of sesame oil

**Method:**

Cut chicken legs and wings into small pieces. Soak dried black fungus to soft, trim and rinse it, boil for 1-2 minutes, drain. Stir-fry red chili sections and ginger slices with 2 tablespoons of oil, when fragrant, add chicken, stir-fry until the color of chicken turn light, sprinkle wine, soy sauce and vinegar, stir-fry again. Add black fungus, salt and water, mix evenly and cook for 5 minutes over medium heat. Add scallion sections, then thicken the sauce with cornstarch paste. Sprinkle vinegar and sesame oil over chicken at last, mix and serve hot with steamed white jasmine rice.

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