

Steamed Chicken with Anchovy Recipe

(Malaysian Recipe)

Ingredients: Serves 4

2 chicken whole legs, cut into pieces
1 tablespoon shredded ginger
2 tablespoons small ikan bilis (anchovies), cleaned
20g small black fungus, soaked
20g dried lily bulbs, soaked until soft

Marinade:

2 tablespoons fine shrimp paste
½ teaspoon sugar
dash of sesame oil and pepper
1 teaspoon corn flour

Method:

Mix chicken with marinade and marinate for 30 minutes. Add in the remaining ingredients and mix well. Steam at high heat for 20 minutes or until cooked. Serve hot with steamed jasmine rice.

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