

Three Cups Chicken Recipe

Ingredients:

2 chicken thighs
5 cloves garlic, sliced
1 small ginger, peeled and sliced,
2 chili pepper, halved, discard seeds and cut into small sections
6 stalks basil, discard stems

Seasonings:

4 tablespoons black sesame oil
3 tablespoons soy sauce
1/2 cup cooking wine
Salt to taste
1/2 tablespoon sugar
1/2 cup water

Method:

Chop chicken into small bite-size pieces, blanch to remove blood and rinse well. Heat sesame oil, stir-fry ginger until slightly burnt, add garlic and chicken, stir evenly, add chili pepper and all seasonings and cook until flavor is absorbed. Add basil when liquid has almost evaporated, mix well and serve.

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