

## Chicken on the Bone (3-cup Chicken)

### Ingredients (quantities for two persons, vary according to taste)

½ chicken (can be substituted by chicken legs)	5 tsp. soy sauce
6-10 Sichuan peppercorn	1 cm ginger
1 tsp. sugar	salt
2 tsp. corn flour	oil for frying
2 tsp. cooking wine (can be substituted dry sherry)	

### Preparation

1. Cut the chicken in pieces of 3cm x 3 cm (important: cut the whole chicken across the bones – the bones will add to the taste of the sauce)
2. Marinate the chicken in a bowl for an hour (or a day, if you have that much time)
3. Cut ginger in thin slices
4. In a bowl, mix the corn flour with little water

### Cooking

1. Warm the oil in the work to very high heat.
2. Add the peppercorn, fry for 1 minute, and then remove the peppercorns.
3. Add ginger, dry for 1 minute.
4. Add the chicken pieces, fry under constant stirring until they are shifting colour.
5. Add cooking wine, soy sauce, salt and sugar, and stir for another 2 minutes.
6. Add some water, bring it to the boil, and then reduce the heat, and let it cook for about further **30** minutes (or until is tender).
7. Add corn flour mix, bring to the boil again and stir until it is well blended.

Serve with rice.



This recipe I have received from Wei Zeng Thalbitzer.