

# 啤酒鸡

原料：鸡腿 3 个、腐竹、干辣椒 6—10、姜、蒜、八角 2—3、花椒、盐、生抽、老抽、啤酒半罐、料酒、五香粉、味精(有些人对味精过敏，建议不用)、白糖、生粉

做法：

- 1、鸡腿切块
- 2、腐竹泡软后切块（用冷水泡，一般要泡到 1 个小时以上的）
- 3、水中放拍碎的姜和花椒，煮开，焯鸡腿肉，大火煮开倒入料酒一汤匙，再煮开就迅速冲冷水，洗干净鸡腿肉控干备用。
- 4、锅里倒油，炒鸡腿肉到金黄。
- 5、放入姜丝，蒜瓣，干辣椒，八角，炒出香味。沿着锅圈倒入半汤匙生抽一茶匙老抽，放点五香粉，白糖，炒均匀。
- 6、放入腐竹炒匀。
- 7、倒入半罐啤酒（没有盖过鸡肉时可放一点水）。大火烧开，调盐味，小火焖到啤酒快干。过程约 30 分钟
- 8、大火收汁，勾芡

## Beer Chicken

### Ingredients:

Beer, chicken leg, dried tofu skin, dried red chili, ginger, garlic, Chinese star anise, pepper of Sichuan, salt, light soy sauce, dark soy sauce, oil, cooking wine, five-spices powder, monosodium glutamate (if some people are allergic to MSG, do not use it) , sugar, starch

### Procedure:

1. Chop each chicken leg to three smaller parts.
2. Soak dried tofu skin in water for at least one hour.
3. Put shredded ginger, pepper of Sichuan, chicken legs and one spoon of cooking wine in boiled water for several minutes. Dump the boiled water and wash the chicken legs with cold water. Then put the chicken legs in plate for use.
4. Pour oil in the pot and deep fry chicken legs.
5. When deep fry chicken legs, add shredded ginger, garlic, dried chili, Chinese star anise, pepper of Sichuan, sugar, starch, five-spices powder, half spoon of light soy sauce and one spoon of dark soy sauce into the pot.
6. Add soaked tofu skin to the pot, and then continue to deep fry chicken legs with tofu skin.
7. Pour a can of beer into pot to cover the chicken legs. And add salt. Stew the chicken legs until the beer to be dried. It will take twenty minutes or half hour.
8. Add a solution of starch into pot and mix chicken legs with starch.