

## **Chinese Chicken** (recipe Liwen, Huajun and Yuanye)

### **kou shui ji (mouth watering chicken)**

Ingredients for about 25 people:

- 5 lbs. boneless chicken breast, but better 2 whole chickens
- 2 pack cilantro, cut in small pieces
- Gingerroot, some slices
- 1 bunch of green onions, some cut into 1 inch and the rest cut very fine
- Half pack crushed red pepper (it depends who spicy the red pepper is, so check first)
- 1 bole fresh garlic
- Sichuan pepper
- 1 pack raw peanuts
- Black vinegar
- Soy sauce
- Sugar
- Salt
- Cooking wine
- Oil 1 cups
- Chicken flavor

Preparations:

1. Heat water in a pan to boil the chicken, add the slices of ginger, the 1 inch green onions, Sichuan pepper and little salt.
2. When the water boils put the chicken in and cook for about half an hour, after it's done let the chicken cool.
3. In the meantime chop the garlic very fine, add the rest of the green onions, and add some cooking wine, light soy sauce, sugar, chicken flavor, salt and the crushed red pepper in a pan.
4. Squeeze the Sichuan pepper into the same sauce pan.
5. Heat the oil and fry the peanuts in the hot oil till they are a bit red (about 5 minutes)
6. Use a calendar to pour the oil in the sauce pan with all the ingredients. Let the peanuts cool on a plate.
7. Add the black vinegar
8. When the chicken is cooled split the chicken with your hands in fine thread and mix with all the sauce. Add the cooled peanuts and cilantro.

Serve with rice, for 25 persons: 7 cups