Sanbeiji

NIBBLEDISH CONTRIBUTOR

Ingredients

- Sliced chicken
- Vegetable oil

- 1 part Soy sauce
- 1 part Sesame Oil
- 1 part Rice wine
- Basil

Instructions

This recipe is so easy. Its called san1bei1ji1 which translates to "three cup chicken," named for the three main ingredients; soy sauce, sesame oil, and rice wine.

1. Brown the chicken in a pan with some vegetable oil.
2. Transfer to a pot and stir in the soy sauce, sesame oil, and rice wine.
3. Bring to a boil then lower the heat and simmer for about 10 minutes.
4. Discard the sauce, or keep some of it if you want. Mix in some fresh basil and serve with rice.

Note: I usually use less than 1 part sesame oil to make the dish less greasy. Also, some restaurants make this with sugar instead of rice wine. Of course, I often use sweet Israeli wine when I'm out of rice wine.