



Caramelized Dark Soy Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

2 pieces whole leg of chicken

2 tbsp kicap manis (kicap pekat)

1 tbsp oyster sauce

¼ tsp black pepper

2 tbsp oil (peanut or canola for preference)

2 cloves garlic, minced

2 star anise

½ stick cinnamon

¼ carrot, cut into 1 ½ inch sticks

1 tbsp mirin (japanese sweet rice wine)

1 tbsp aged shaoxing rice wine

1 tbsp light soy sauce

¼ cup water (or stock)

2 stalks chinese chives, cut into 1 ½ inch stalks

½ red onion, cut into slivers

Instructions

1. Cut the chicken legs into pieces. Marinate in kicap manis, oyster sauce and black pepper for 15 to 30 minutes.
2. Heat the oil in a wok and fry the garlic, star anise and cinnamon on medium heat until aromatic.
3. Add the carrot sticks and marinated chicken (and the marinade) to the wok and fry for 3 minutes on high heat, stirring occasionally.
4. Add in the mirin, shaoxing wine and soy sauce, and simmer for 1 minute until almost evaporated.
5. Pour the water or stock down the side of the wok to deglaze. Cover and simmer on medium heat for approximately 7 minutes, stirring occasionally, until chicken is cooked and the sauce is viscous.
6. Add the chives and onion, stir well to mix. Remove from heat.
7. Serve hot with rice.