

INGREDIENTS

Time Required : 1 1/2 hour

Level of Difficulty : Medium

Serve 4 - 5 adults

(A) Chicken

Whole Chicken	:	1
Water	:	As required
Ginger	:	5 slices
Scallion / Leek	:	1 bunch
Cucumber	:	1

(B) Soy Sauce Mixture

Kikkoman soy sauce	:	2 1/2 tablespoon
Sesame oil	:	1 tablespoon
Dark brown sugar	:	1 tablespoon
Kikkoman rice wine	:	1 tablespoon

(C) Chicken Rice

Long grain white rice	:	2 rice cups (or 1 1/2 measuring cups)
Red onion/ Shallots	:	1/2 of red onion or 5 shallots
Ginger	:	3 slices
Butter	:	1 tablespoon
Sesame oil	:	1 1/2 tablespoon
Kikkoman rice wine	:	1 1/2 tablespoon
Salt	:	1 1/4 teaspoon
Chicken broth	:	2 3/4 rice cups (or 2 1/4 measuring cups)
Coriander (optional)	:	As garnish

(D) Specialty Chilli Sauce

Dried chilli	:	10 pieces
Garlic	:	6 cloves (with skins removed)
Ginger	:	3 slices
Lime juice	:	1 lime (3 tablespoon)
Castor sugar	:	1/2 teaspoon
Salt	:	A pinch
Chicken broth	:	1 tablespoon
Water	:	1/4 measuring cup

(E) Chicken Soup

Chicken broth	:	Remaining chicken broth
Salt	:	As required
Scallion	:	A bunch (chopped)
Water	:	3 measuring cups (optional)

METHOD OF PREPARATION

1. **How to cook whole chicken:** Rinse the whole chicken under tap water and pat dry with paper towel. Remove excess fats from the chicken. Place chicken in a pot of water about 3/4 full. If it is possible, the pot of water should be just enough to cover the chicken. However, my pot is a little smaller and doesn't cover the whole chicken (but that's fine). Add in 5 slices of ginger and a bunch of scallion that has been cut into 3 parts. If you prefer, substitute the scallion with leek. I use scallion as it is more accessible to me. Place the pot on the stove and cook on medium-high heat for 30 minutes or until fully cooked. Pierce with a tester to ensure no blood comes out. While cooking, turn the chicken every 10 minutes to make sure that both sides are cooked. Remove scums from the broth consistently. Once chicken is cooked, place into a bowl of cold water to stop from further cooking.
2. **Chicken Rice:** Meanwhile, wash the rice to remove excess starch and drain the water. Set aside. Use a knife to dice the red onion/ shallots (whichever you are using). Heat up a pan on medium heat and place in butter. Once butter is half melted, place in diced red onion/ shallots and 3 slices of ginger. Saute for few minutes before placing in sesame oil, rice wine, salt and rice in this sequence. Saute until it is well-mixed (approx 2 minutes), turn off heat and transfer to a rice cooker. Add in 2 3/4 rice cups of chicken broth. Press the 'Start' button on the rice cooker to cook the rice.
3. **Debone the chicken:** Peel and use a knife to slice the cucumber. Arrange it to cover a large plate. Once the chicken has cooled down, place the whole chicken on a chopping board. Chop the chicken into desired size. Personally, I prefer to debone the chicken. Use a knife to remove the thighs and chicken wings. Twist the thighs and chicken wings at the joints and it will come off easily. Starting from the tip of the drumstick, use a knife to remove the meat from the bone with the knife press against the bone and scrape down the meat from the bone. Cut into 1 - 1.5 cm bite size. As for the chicken wings, I left the bone intact. Place the remaining carcass with the rib cage facing down. Pull the wishbone out beneath the neck area. Then use a knife to remove chicken fillets starting from the center and moving along the backbone. Do likewise for another side. Hence, you will get 2 chicken fillets (from right and left side). Since the chicken fillets are thick, separate into 2 more pieces by slicing it horizontally. Then cut into 1 - 1.5cm bite size. Place the cut chicken onto the plate of sliced cucumber.
4. **Soy Sauce Mixture:** In a small bowl, measure and place all ingredients B. Microwave for few seconds or place on a pan on low heat over the stove to dissolve the sugar. Don't boil or cook the mixture. Once sugar is dissolved, drizzle it on the chicken.
5. **Specialty Chilli Sauce:** Place all ingredients C in a blender and process for few minutes until well-blended. Transfer to a small bowl.
6. **Chicken Soup:** Heat the remaining chicken broth, add in more water if you like, place in chopped scallion and seasoned with salt and pepper.
7. Ready to serve.