



## Soya Berry Chicken 杞酒酱油鸡

### Ingredients

Chicken 1 no (Marinate with ½ cup **Ning Xia Hong**, 1 tbsp ginger juice & 2 tbsp dark soya sauce for 2hr)  
spring onion 2 stalks  
fried shallots 8  
mushroom 1 pc  
sugar 2 tbsp

### Ning Xia Hong Soya stock

hot water 1500ml  
**Ning Xia Hong** 2 cups  
dark soya sauce 150g  
light soya sauce 150g  
liquorices 2 slices  
wolfberries 2 tbsp  
rock sugar 80g

### 材料:

鸡 一只 (將半杯**寧夏紅**, 1汤匕姜汁, 和2匕酱油拌匀腌泡两小时备用。)  
葱 2棵  
乾葱 8粒  
菇 1朵  
糖 2大匕

### 寧夏紅滷水汁材料:

熱開水 1.5公升  
**寧夏紅** 2 杯  
黑醬油 150g  
醬青 150g  
甘草 2片

枸杞            2汤匕  
冰糖            80g

### Method

- 1) Marinate the chicken in the refrigerator for 2 hours or longer.
- 2) Heat pot and caramel 2tbsp sugar. Add chicken and brown thoroughly. Add in Ning Xia Hong Soya stock, shallots, spring onion and mushroom.
- 3) Bring to a boil over medium-high heat. Reduce heat and simmer chicken for about 20min.
- 4) Remove chicken from the stewed sauce and heat oven. Brush basting sauce on chicken and grill till thoroughly dry and aromatic.

### 制作方法

- 1) 將鸡并腌制两小时备用。
- 2) 锅置旺火, 將两大匕白糖煮成焦糖。把鸡注入抹遍全身, 至金黄便加入所有材料和寧夏红滷水汁。
- 3) 将鸡浸在酱油汁中, 大约煮20分。把鸡取出, 放入烤箱烘烤至金黄香脆即可食用。



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