

Hainanese Chicken Rice

by Chef Puchon

Ingredients

- 1 whole chicken
 - 1 scallion, cut into 1-inch pieces
 - 4 slices peeled ginger
 - 6TBS olive oil
 - 6 to 8 cloves garlic
 - 4 cups long-grain rice
 - 1TSP fine salt
- Chilli Sauce:**
- 3TBS lemon juice
 - 2TBS chopped fresh red chilies
 - 5 cloves garlic, chopped
 - Salt

cooking time: 2 hours
serving size: 4 people

Recipe

1. Make the Chicken and Rice: Bring a large pot of salted water to a boil, Stuff the cavity of the chicken with the scallion and ginger. Add the chicken to the boiling water, breast side-down. Lower the heat and cook, covered, until just cooked through, about 40 minutes.
2. Transfer the chicken to an ice water bath for about 5 to 6 minutes.
3. Drain. De-bone the chicken and cut into bite-sized pieces. Reserve the chicken stock, and keep hot.
4. Heat the oil in a saucepan. add the garlic and stir-fry until fragrant. add the rice and stir-fry for 1 to 2 minutes, add enough hot reserved chicken soup to reach 1/2- inch above the top of the rice. Bring to the boil, add the salt, and lower the heat to low, cover, and steam until cooked, about 30 minutes.
5. Whisk 1/4 cup of the hot chicken stock into the chili sauce.
6. Arrange the rice and poached chicken on a platter and drizzle with the chile sauce.