

INGREDIENTS

1.5 kg fresh grain fed chicken or bone-in, skin on chicken pieces
2 green onions
4 slices fresh ginger
¼ tsp kosher salt
1/2 cup water
1.5 tbs sesame oil



PREPARATION

Wipe chicken dry and salt the chicken. Slice green onions and ginger and place in solid steam pan. Put in water and chicken and steam 212 degrees for 45 minutes for a whole chicken and 20 minutes for pieces. Take chicken out of broth and keep aside until skin is dry to the touch. Cut whole chicken into pieces and arrange on a platter. Add ginger sauce in a bowl on the platter and serve with white rice of your choice.

Ginger sauce:

3 green onions
3 tbs. ginger
3 tbs. vegetable oil

In a food processor or by hand make a rough paste and leave for an hour for the flavours to meld. If desired add a tablespoon of honey.