

Marinated Steamed Sake Chicken (4 Servings)

Preparation Time : 25 minutes

Marinating Time : 30 – 40 minutes

Cooking Time : 15 – 20 minutes

Ingredients

1. 500g chicken breasts with skin
2. 80ml - Mirin (cooking sake)
3. 3 stalks – Spring Onion
4. ½ small red capsicum
5. 1 teaspoon salt
6. 1 tablespoon – Sesame Oil
7. 2 tablespoons – lemon juice
8. 2 tablespoons – Japanese Soy Sauce
9. fresh ginger, peeled & cut into fine matchsticks size



Note : Save \$ buy the Mirin from Daiso only \$2.00

Prepare Marinade Sauce

Mix all items into a small bowl :

- 2 tablespoons – Japanese soy sauce
- 1 tablespoon – Mirin
- 1 tablespoon – Sesame Oil
- 1 spring onion – Sliced

For Garnishing :

1. 2 spring onions – Peel the outside layer from the Spring Onion, then cut finely into diagonal pieces.
2. ½ small red capsicum – lay the capsicum flat on a board, skin-side-down. Holding a knife in horizontal position, cut just under the membrane surface to remove the top layer; discard top layer. Cut capsicum into very fine strips (3cm)



1. Use a fork to prick the skin on the chicken in several places. Place the chicken, skin-side up, in a shallow dish; sprinkle with salt. Pour the marinated sauce over the chicken & marinate for 30 – 40 minutes. (can chill in refrigerator for freshest)



2. Line the base of a bamboo steamer or metal steamer with baking paper. Arrange the chicken, skin-side up, on the baking paper. Fill a wok or frying pan with 2 cups of water and place the steamer in the wok /pan.
3. Cover and cook gently over boiling water for 15-20 minutes, or until the chicken is cooked and tender.

Note : U may use any steamer or sit a trivet in the base of a frying pan & top with dinner plate. Arrange the chicken in a single layer on plate pour about 2 cm (¾ inch) of water into pan then cover & cook



4. Cut the chicken into bit-sized pieces (Removing the skin if you prefer); arrange in the centre of a serving plate and drizzle with soy sauce mixture.
5. To garnish, sprinkle the spring onion over the chicken and arrange the pepper strips on the side of the plate.
6. Serve warm or cold with rice, if desired.