

Phoenix Talons (chicken Feet In Black Bean Sauce)

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/chicken-with-black-bean-sauce-recipe-chinese>

Ingredients:

- 1 pound chicken feet
- 2 quarts neutral cooking oil
- 2 quarts water
- 1 ounce fresh ginger
- 2 pieces star anise
- 2 ounces cilantro root
- 2 ounces sugar maltose
- 2 tablespoons oyster sauce
- 1 tablespoon sugar
- 2 tablespoons soy sauce
- 1 tablespoon rice wine or cooking sake
- 1 jalapeno sliced
- 2 cloves garlic minced
- 1/2 teaspoon white pepper
- 1 tablespoon black bean sauce fermented
- 1/2 teaspoon sesame oil