

Shirley Chung - Soy Poached Whole Chicken

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-bbq-whole-chicken-recipe>

Ingredients:

- 2 1/2 pounds whole chicken
- 3 star anise
- 1 stick canela
- 1 teaspoon cloves
- 1 teaspoon chili flakes
- 1 tablespoon Sichuan peppercorns
- 2 tablespoons canola oil
- 4 ounces ginger smashed & roughly chopped
- 6 green onions cut into 2-inch pieces
- 1 head garlic break up the cloves but don't peel them
- 1/2 cup sugar
- 2 cups Shaoxing wine or dry sherry
- 2 cups soy sauce
- 2 tablespoons dark soy sauce
- 3 quarts chicken stock
- 1 tablespoon kosher salt
- 1 pound baby bok choy
- 1 tablespoon canola oil
- 1 tablespoon ginger sliced
- 1/4 cup Shaoxing wine
- 1 tablespoon light soy sauce
- 1/2 cup chicken stock
- 1/8 teaspoon ground white pepper
- 1/2 teaspoon kosher salt
- 1 tablespoon water
- 1/2 tablespoon cornstarch
- 3 tablespoons garlic crispy
- 1 lemon