

How To Make Stewed Chicken Feet

Yield: 4 min
Total Time: 60 min

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

Ingredients:

- 32 chicken feet about 2 lbs.
- 1/2 cup sake
- 1/3 cup water
- 6 slices fresh ginger
- 1/3 cup soy sauce
- 1/4 cup yellow rock sugar Chinese, or 1/4 cup granulated sugar
- 2 chiles dried hot, crushed
- 2 tablespoons oyster sauce
- 2 tablespoons hoisin sauce
- 2 star anise buds
- 1 cinnamon stick
- 1 cup scallion cut in 1-inch pieces
- 2 tablespoons scallion minced

Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 5 milligrams
4. Fat: 2 grams
5. Fiber: 2 grams
6. Protein: 4 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 1670 milligrams
9. Sugar: 3 grams

Thank you for visiting our website. Hope you enjoy How To Make Stewed Chicken Feet above. You can see more 15 chinese stewed chicken feet recipe You must try them! to get more great cooking ideas.