

# Vietnamese Crispy Skin Chicken (Gà Da Dòn)

Yield: 4 min

Total Time: 220 min

Recipe from: <https://www.recipeschoose.com/recipes/crispy-skin-chicken-recipe-vietnamese>

## Ingredients:

- 6 chicken maryland
- 5 slices ginger
- 5 star anise
- 1 cinnamon bark Chinese
- 3 cloves garlic
- 4 tablespoons oil plus more for frying
- 8 7/16 cups water / 8.5 US cup, for the stock
- 1/2 light soy sauce US cup, or to taste
- 2 tablespoons dark soy sauce
- 1/2 tablespoon salt or to taste
- 1 tablespoon chicken bouillon powder
- 1 1/2 tablespoons honey
- 3 tablespoons annatto seed oil
- 1/2 tablespoon lemon juice
- 4 1/4 cups water / 4.2 US cup, for the stock ice water
- 1 ice US cup, for the stock ice water
- ice water unchecked?, for cooling the cooked chicken