

Three Cup Chicken 三杯鸡 Sān bēi jī

Ingredients

- 1 tablespoon peanut oil
- 5 cloves garlic, finely chopped
- 2 green onions sliced thinly, white and green separated
- One 1-inch piece fresh ginger, minced
- 1 pound boneless, skinless chicken thighs (about 6), cut into 3/4-inch pieces
- 1/4 cup light soy
- 1/4 cup Shaoxing rice wine
- 1/4 cup toasted sesame oil (see Cook's Note)
- 1 tablespoon brown sugar
- 1 handful Thai basil leaves, or Italian basil, plus extra for garnish

Directions

Cook's Note: It's important to use toasted sesame oil, which reduces as it cooks, and not pure sesame oil, which will continue to cook and not reduce or thicken. The final dish should be slightly sticky.

For the chicken: Heat a wok over high heat and add the peanut oil. When it begins to smoke, add the garlic, green onions and ginger and stir-fry quickly for a few seconds. Then add the chicken, stir, and let it settle in the pan for 30 seconds before stir-frying for 2 to 3 minutes until it browns.

Add the soy sauce, rice wine and toasted sesame oil; reduce the heat to medium and cook for 6 minutes. Stir well and add the brown sugar. Bring to a boil, then turn down the heat to medium-low and simmer until the sauce is reduced to a thick, sticky consistency and the chicken is cooked through, about 5 minutes. Turn off the heat, stir in the basil leaves and allow them to wilt slightly.