

open kitchen

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Suggested Recipes for Open Kitchen Ginger Syrup Chicken Dak Jjim



Yield: 4-5 serving

Ingredients

- 1.8 lb chicken thigh, deboned, cut into medium chunks
- 2 medium potatoes, cut into medium sized chunks
- 1 medium carrot, cut into medium sized chunks
- 1 large onion, cut into medium sized chunks
- 5 dried small red chilies
- 5 oz Glass noodles, soaked in warm water for 20 minutes to hydrate, drain
- 3 mushrooms, quartered
- ¼ cup rice wine
- 1 stalk green onion, diagonally chopped
- 1 tsp Roasted Sesame seeds

Sauce

- 3 tbsp Open Kitchen Ginger Syrup
- 1.5 cup water
- 1/3 cup soy sauce
- 2 tbsp dark brown sugar
- 2 tbsp rice wine
- 1 tbsp oyster sauce
- 1 tbsp minced garlic
- ½ tsp minced ginger
- ¼ tsp black pepper
- 2 tsp sesame oil

Method

1. To make the sauce, mix all ingredients for the sauce in a big bowl. Set aside to later use.
2. Heat a large saute pan or wide pot over medium high heat. Add 1-2 tbsp of oil. Sear the chicken in the pan until both sides are golden. Remove the chicken onto a sheet pan for later use.
3. Saute the onion, carrot, mushroom in the same pan. Add small red chilies and saute until fragrant. Return the chicken into the pan. Add in the potatoes. Deglaze the pan with ¼ cup of rice wine. Add in the sauce and bring to boil.
4. After the sauce is boiling, turn down the heat to low and let braised until the sauce is thickened slightly. Add in the glass noodles and cook until the noodles are al dente.
5. Garnish with green onion and sesame seeds.

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