Chicken bone congee

(<u>雞骨粥</u>)

This recipes use Zojirushi ZCC10 rice cooker with "Porridge" setting

Ingredient:

Section A:

1 cup rice (use rice cooker measuring cup, about 6 oz.)

7 cup water (use rice cooker measuring cup)

1 tablespoon ginger, minced

Bone from 5 Chicken thigh

Section B:

- 2 teaspoon of soy sauce
- 1 tablespoon of sugar
- 1 teaspoon of sesame oil
- 1 teaspoon of cooking wine
- 1 teaspoon of Salt

Garnishes:

2 tablespoons scallions, chopped

Direction:

- 1. Remove skin, meat from 5 chicken thigh, save meat for other dish (**not use in this recipes**).
- 2. Marinated chicken bone with ingredient from (section B) for at least one hour.
- 3. Put all ingredient from (**section A**) in rice cooker, set for "porridge" setting and start cooking.
- 4. when porridge is ready (about 1 hour), use plastic or wood spatula to stir and press for a minute to break down the rice grain.
- 5. Season with some salt, cover then wait another 20 minutes before serve.
- 6. Garnish with scallions when serve.

