

Chicken bone congee

(雞骨粥)

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.

