



Taipei American School Chinese Roasted Chicken Leg

Servings: 1050

Marinating ingredients	Braising ingredients
2 kg onions, spring or scallions including tops and bulbs 1 kg ginger, peeled 1 kg garlic cloves, peeled 22 L soy sauce 1.03 L oyster sauce 2 cups sha cha sauce (沙茶醬) 3 kg granulated sugar 1 cup Chinese black vinegar 4 Tbsp white pepper 1050 chicken legs (drumstick with thigh, with bone and skin)	1 kg garlic cloves, peeled 2 kg onions, spring or scallions including tops and bulbs 1 kg ginger, peeled 1 L oil, sesame or cooking 1 L Chinese black vinegar 2 L oyster sauce 16.67 L soy sauce

Step 1: Combine all the marinating ingredients and chicken together. Marinate in the refrigerator for 48 hours.

Step 2: Combine the braising ingredients together in a large pot to make the braising liquid. Remove the chicken from the marinade, add it to the braising liquid and simmer for approximately one hour or until the meat is tender. Once the meat is tender, remove it from the braising liquid immediately.

A few tips for adapting this recipe for a home kitchen from Shawn O'Neal, TAS food service business manager:

- Play around with the proportions of the different ingredients.
- Slice the ginger and roughly chop the garlic cloves.
- Simmer the chicken for about 1.5 hours (no more than 2 hours) if you are making this at home.
- The meat is tender once it starts to fall off the bone a little bit.