



Nick Yeh's Chinese Roasted Chicken Leg Recipe

Recipe and photos courtesy of Nick Yeh '13

Ingredients for 6 portions	
<p>Ginger: Five ½ inch pieces Garlic: 3-4 cloves Scallions: Bunch Rock Sugar (or any sugar): Handful Sesame Oil: 2-3 Tablespoons Dark Soy Sauce: ½ cup Light Soy Sauce: ⅓ cup Soy Sauce: ½ cup</p>	<p>Chinese Vinegar: Splash Shaoxing Wine: Splash Oyster Sauce: 2 tablespoons Shacha Sauce or Chinese BBQ (Bull Head Brand): One spoonful Chicken (I used Leg quarters)</p>



Method:

Prepare the marinade by combining all the ingredients above (excluding the chicken) into a pot and bring to boil for 5 minutes. Taste for seasoning, it should be salty and sweet. I tend to have it a bit saltier because the chicken will absorb the flavor. Additionally, you may later need to add water to have enough marinade so that all the chicken is covered.



Cool the marinade to room temperature (this can take up to 45 minutes to an hour) before adding the chicken. Mix well and marinate the chicken in the refrigerator anywhere from 4 hours to 24 hours.

Set the oven to 375F. Lightly grease a heavy-bottomed pan (such as a cast-iron pan or dutch oven). Remove chicken from marinade and place in the pan. You can cook in multiple batches if the pan is too crowded). Cook for 30 minutes or until the internal temperature of the chicken is 165F. You can also cut one of the chicken pieces to see if the juices run clear. Rotate the pan 180 degrees at 15 minute intervals while cooking.



Strain and boil marinade (this will be used for sauce). Taste for seasoning.

After 30 minutes, remove chicken and let it rest for 5-10 minutes before serving over hot rice and sauce splashed on top.

You can reboil the marinade after cooking and store for future. Dump after 10 days, or freeze.

