Clay Pot Chicken and Sausage Rice
Featured on May 10, 2019 for “Regional Chinese Cooking Along the Transcontinental Railroad” demo with Chef Martin Yan

“Lap cheong is a sweet and savory Cantonese-style sausage. Cured and wind-dried, they can be found in Chinese grocery stories both in and out of the refrigerated sections. The sausages must be cooked, allowing the large pieces of fat a chance to render out. They are steamed in this recipe, but adding small diced lap cheong to fried rice is one of my favorite things to do.” – Kathy Phung, Demonstration Kitchen Manager, Smithsonian’s National Museum of American History

Claypot Chicken & Sausage Rice
Recipe courtesy of Yan Can Cook, Inc.

Yields 4 servings

Ingredients

6 dried black mushrooms
6 chicken drummettes
2 tablespoons oyster-flavored sauce
2 teaspoons Chinese rice wine
2-3 tablespoons soy sauce
1 teaspoon sesame oil
1 tablespoon cooking oil
3 pieces thinly sliced ginger, lightly crushed
2 Chinese sausages (lap cheong), thinly sliced diagonally
2 ¾ cups chicken broth, divided
1 ½ cups uncooked long grain rice
Green onion slivers

Directions

Soak mushrooms in warm water to cover until softened, about 30 minutes. Cut off and discard tough stems; slice caps in half. Set aside.

Combine drummettes, oyster-flavored sauce and rice wine in a bowl; stir to coat. Set aside for 15 minutes.

Combine soy sauce and sesame oil in a small bowl; set aside.
Place a wok or stir-fry pan over medium-high heat until hot. Add oil, swirling to coat surface. Add ginger; cook, stirring, until fragrant, about 10 seconds. Add chicken; stir fry until evenly browned, about 3 minutes. Add mushrooms and ¼ cup of the chicken broth; stir for 1 minute. Reduce heat to low, cover and simmer until chicken is cooked, about 5 minutes. Set aside.

Place a clay pot over low heat; gradually increase heat to medium-high. Add rice and remaining 2 ½ cups broth. Bring to a boil. Reduce heat to low; cover and cook until water level is just below top of rice, about 15 minutes.

Place chicken, mushrooms, and sausages over top of rice; cover and continue to cook for 15 minutes (rice should be tender and flavors combined). Drizzle soy-sesame oil mixture over top. Sprinkle with green onion slivers.

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