



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 stores 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 drumettes
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 $\frac{3}{4}$ cups chicken broth, divided
1 $\frac{1}{2}$ 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 drumettes, 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.

