

## **Cantonese-style Chicken Congee**

Makes 4 - 6 servings

- ½ cup uncooked rice
- ½ teaspoon salt
- ¼ cup dried shrimp, soaked
- 6 cups soup stock
- 3 cups water
  
- 8 ounces boneless, skinless chicken, julienned

### **Marinade:**

- 1 teaspoon soy sauce
- 1 teaspoon cooking oil
- 1 teaspoon cornstarch
- ¼ teaspoon salt
- ¼ teaspoon white pepper
  
- 2 thin slices ginger, shredded
- 4 - 6 eggs
- ½ green onion, sliced
- 2 Chinese doughnuts, sliced (or fried shredded wonton wrappers)
- Salt and white pepper to taste

1. Wash rice and drain. Combine rice and salt; stir to coat. Let stand 10 minutes. Combine rice, dried shrimp, soup stock and water in a large pot. Bring to a boil; cook 5 minutes over medium-high heat. Reduce heat to low; simmer 1-1/4 hours, stirring every 15 minutes.
2. Combine chicken and marinade ingredients in a bowl; stir to coat. Let stand 10 minutes.
3. Add chicken and ginger to rice congee; cook 2 to 3 minutes.
4. Ladle congee into 4 – 6 individual serving bowls. Crack one egg on top of each congee bowl; sprinkle with green onion and doughnut slices. Add salt and pepper to taste.

### **Remarks:**

- For added flavor, you can add dried squid
- Using cooked rice will shorten cooking time