

## Salt Baked Chicken in a Rice Cooker

(November)

Makes 6 servings

1 small chicken fryer, about 3 lbs, cleaned

### Marinade

2 teaspoons	salt
1 teaspoon	galangal powder
1/2 teaspoon	garlic powder
1/2 teaspoon	onion powder
1/4 teaspoon	white pepper
1/2 teaspoon	Chinese five-spice powder
2 tablespoons	Chinese rice wine
1 tablespoon	light soy sauce
1 teaspoon	dark soy sauce
1 teaspoon	sesame oil
8 slices	ginger
8 stalks	green onions
1/4 cup	sliced preserved mustard green
2 teaspoons	sesame oil

Cilantro sprigs, for garnish

Combine all the marinade ingredients in a small bowl; stir to combine. Rub marinade mixture all over chicken, including the cavity. Place 3 ginger slices, 2 stalks green onions and preserved mustard green inside the cavity. Rub the chicken all over with sesame oil. Line the bottom of a rice cooker with remaining 5 ginger slices and 6 green onion stalks. Place chicken in rice cooker, close cover, and press button to start to cook. When cook cycle is complete, do not open cover. Keep chicken in cooker for an additional 20 minutes. Remove chicken and cut into serving sized pieces. Garnish with cilantro sprigs.

### Remarks:

- Can also oven-bake or steam the chicken
- You can substitute 1-1/2 tablespoons "salt-baked chicken mix" (store bought) for the marinade