

Chicken with Dang Gui in a Rice Cooker

Makes 4 – 6 servings

May
(We Love Moms!)

1 oz	dang gui (當歸 <i>Angelica sinensis</i>)
2	chicken legs (thigh and drumstick)
1 tsp	salt
¼ tsp	white pepper
4	fresh wood ear mushrooms
5	dried black mushrooms, soaked to soften, stems removed
5	dried red dates, pits removed
2 tbsp	goji berries, rinsed
1/3 cup	rice wine
2 tsp	crushed rock sugar

1. Wash dang gui in water to remove surface dirt. Soak in cold water to cover for 4 hours or overnight.
2. Season chicken legs with salt and pepper. Place in the rice cooker with soaked dang gui, soaking liquid, wood ear mushrooms, black mushrooms, red dates, goji berries, rice wine and rock sugar.
3. Cover and start the rice cooker on the “Brown Rice” function.
4. The liquid from this dish may be served as soup, while the chicken and remaining ingredients may be served with steamed rice.

Note:

- * The rice cooker is multi-functional, can prepare a variety of dishes