

Grandma Yan's Holiday Chicken

Makes 8 servings

1 roasting chicken, about 4 pounds, cleaned and pat dry

Marinade

2 tablespoons soy sauce
1/2 teaspoon Chinese five-spice powder
1/4 teaspoon white pepper
2 teaspoons minced garlic

Stuffing

4 dried black mushrooms
1/4 cup dried shrimp (optional)
1 tablespoon cooking oil
1 Chinese sausage (about 2 oz), thinly sliced
1 teaspoon minced garlic
3 green onions, thinly sliced
1/2 cup coarsely chopped fresh or canned water chestnuts
2 tablespoons chopped cilantro
1 tablespoon oyster-flavored sauce
1 tablespoon soy sauce
2/3 cup cooked glutinous rice

Combine marinade ingredients in a small bowl. Rub over skin of chicken. Cover and refrigerate for 2 hours or overnight.

Soak mushrooms and dried shrimp separately in enough warm water to cover for 30 minutes; drain. Cut off mushroom stems; thinly slice caps. Leave shrimp whole.

Place a wok or stir-fry pan over high heat until hot. Add oil, swirling to coat sides. Add sausage, shrimp and garlic; stir-fry until sausage is slightly crisp, about 2 minutes. Add mushrooms, green onions, water chestnuts and cilantro; cook 1 minute. Stir in oyster sauce, soy sauce and rice; mix well and remove from heat.

Spoon stuffing into chicken cavity; close with metal skewers. Place chicken on a rack in a foil-lined baking pan. Roast chicken in preheated 400 degree F oven for 1 hour, or until the juices run clear when chicken is pierced.

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