

Steamed Chicken

蒸し鶏

● Ingredients (Serves 2)

1 lb. Chicken Breast
¼ cup Cooking Sake
¼ cup water
1 tsp. grated ginger

[Sauce]

1 Tbsp. leftover juice of chicken
1 Tbsp. Soy Sauce
1 Tbsp. Sugar
1 Tbsp. Miso Paste
1 Tbsp. Rice Vinegar
1 Tbsp. Mirin (Sweet cooking rice wine)
1 Tbsp. White Sesame
½ Tbsp. Sesame Oil

● Cook



Cut chicken from the side to reduce the thickness.



In a saute pan,
put $\frac{1}{4}$ cup of cooking sake
 $\frac{1}{4}$ cup of water
1 tsp. of grated ginger
and the chicken.

● Saute



Put a lid on the pan and cook over high heat until it boils.



When it boils, turn the heat down to low and flip the chicken.



Put the lid back on and cook for 15 minutes over low heat.

After the 15 minutes, turn off the heat and let it sit for 5 minutes on the range.



After the 5 minutes, cut the chicken and transfer to a plate.



● Sauce

In a small bowl, combine the following.

- 1 Tbsp. of sugar
- 1 Tbsp. of white sesame
- 1 Tbsp. of miso paste
- 1 Tbsp. of leftover cooking juice of chicken
- 1 Tbsp. of Mirin
- 1 Tbsp. of rice vinegar
- 1 Tbsp. of soy sauce
- ½ Tbsp. of sesame oil



Mix the sauce well.
Drizzle the chicken with the sauce and
serve.

