

# Chicken Congee

Yields: 3 to 4 Servings

Time: 2 ¼ hours

## Ingredients

¾ cup/150 grams brown rice

2 ½ quarts/2.5 liters chicken stock or fresh chicken meat

•Sea Salt

•Thinly sliced spring onions or scallions, green parts only, for serving

•Finely chopped fresh ginger, for serving (keep the ginger skin please)

•Sesame oil, for serving

## DIRECTIONS

1. Rinse and drain the rice.

2. Put the rice in a pot with the chicken stock and bring to boil. Give the rice a good stir, scraping the bottom of the pan to prevent sticking, then lower the heat and half-cover the pan. Simmer gently for 1 ½ to 2 hours, stirring every 15 minutes, until the grains have burst open and you have a thick congee. Keep an eye on the pot to make sure the rice doesn't stick to the bottom. Toward the end of cooking, when the stock has become integrated with the rice and is the consistency of oatmeal, season lightly with sea salt to taste.

3. Serve the congee with spring onion and a few drops of sesame oil to taste.

