

# NASI AYAM HAINAN

## MALYSIAN-STYLE HAINANESE CHICKEN RICE

**SERVINGS 8**    **PREP + COOK TIME 2 HOURS**

Adapted from Hainan province, this recipe uses chicken in all different ways: poached for the meat, used as broth to create flavorful rice, and infused into chili sauce. Definitely a great dish for lunch or dinner!

Hainanese chicken rice itself is so widely popular all over Southeast Asia, so this is just one Malaysian variation of it.

### INGREDIENTS

#### FOR CHICKEN AND BROTH

- 1 (3- to 3 1/2-lb) whole chicken
- 3 tsp. salt
- 16 cups water
- 4 fresh ginger, chopped

#### FOR CHILI SAUCE

- 6 fresh red chilies, chopped
- 1 shallot, chopped
- 2 Tbsp. fresh ginger, minced
- 2 medium garlic cloves, chopped
- 1/2 Tbsp. salt
- 1/3 cup fresh lime juice

#### FOR RICE

- 2 cups jasmine rice
- 4 shallots, thinly sliced
- 2 large garlic cloves, minced

#### FOR VEGETABLES

- 1 English cucumber
- 1 Tbsp. soy sauce
- 2 tsp. sesame oil
- 1/2 cup watercress, coarse stems discarded

### DIRECTIONS

1. To prepare the chicken and broth, remove the fat from the chicken, which will be saved for the rice. Rub chicken inside and out with 1 teaspoon salt.
2. Boil water with remaining 2 teaspoons salt and ginger to a boil in a large pot wide enough to hold the whole chicken. Put chicken, breast down, in water and return to a boil and cover.
3. Simmer chicken, partially covered, for 20 minutes and remove from heat. Let chicken stand in hot broth, covered and undisturbed, until just cooked through, which will take about 15 to 20 minutes.
4. Drain the broth from chicken cavity into pot and then transfer chicken to a large bowl of ice and cold water. Save the broth for rice and soup.
5. Cool chicken completely, turning once. Drain chicken and pat dry with paper towels. Cut into serving pieces.
6. Make chili sauce while chicken is cooking by adding chili-sauce ingredients to a coarse paste in mini food processor.
7. Cook reserved chicken fat from step 1 in a medium heavy saucepan over moderate heat, with stirring, until rendered. Then discard the solids. Add vegetable oil, if necessary, in order to make 2 tablespoons of fat.
8. Wash rice under cold running water until water runs clear. Drain well.
9. Cook shallots in fat over moderate heat, with stirring, until browned. Add garlic and cook, with stirring, for 1 minute. Add rice and cook, stirring gently for 1 minute. Add 3 cups reserved broth and bring to a boil. Boil until liquid on surface is evaporated and small bubbles appear from holes in rice, 3 to 4 minutes.
10. Cover and cook over very low heat until rice is tender and liquid is absorbed, about 15 minutes more. Remove from heat and let stand, covered and undisturbed, 5 minutes. Fluff rice with a fork and cover.
11. Shave as many long ribbons as possible from cucumber with a vegetable peeler. Chill the ribbons in another bowl of ice and cold water 15 minutes. Drain well.
12. Stir together soy sauce and sesame oil.
13. Bring 6 cups reserved broth and watercress to a boil in a medium saucepan and simmer 1 minute. Remove pan from heat and let stand until watercress is a shade darker, about 3 minutes.
14. Drizzle the soy-sesame mixture over chicken. Serve chicken with cucumber ribbons and individual bowls of rice, soup, and chili sauce.