

## UNIVERSITY

### Hong Kong Chicken

1 large bottle    dark soya sauce  
                         water  
fist-sized        fresh ginger root  
1/4 cup            white sugar  
12 pieces         chicken legs

- 1 In large pot, put bottle of soya sauce plus 1 bottle of water
- 2 Wash and slice ginger in 1/2 cm slabs and add to pot
- 3 Bring soya and ginger mixture to boil
- 4 Add sugar to taste (approximately 1/4 cup)
- 5 Add chicken and simmer covered for approximately 40 minutes
- 6 Serve with rice and steamed lettuce with oyster sauce

*4 servings*

#### **Source of recipe: Fellow students**

I was backpacking through Europe, first stop London, England, where I stayed with friends of a friend who were Doctoral students from Hong Kong. With busy schedules and four people sharing one small flat we ate this frequently, re-using the sauce and refilling the rice cooker.

*Zoe McDougall, Contemporary Arts*

