

To celebrate the last of our 100 Asian recipes we thought something seasonal was appropriate. A real winter warmer.

Ingredients:-

Chicken Drumsticks & Thighs
1 Onion, cut into wedges
1 Leek, thickly sliced
2 large new Potatoes, quartered with the skin on
1 Carrot, thickly sliced
1 Red Pepper, deseeded and chopped
500ml of Chicken stock
Oil to fry
Chopped Spring Onions and Sesame Seeds, to garnish

Sauce Ingredients:-

2 Tbsp of Soy Sauce (Gluten free in our case)
1 Tbsp of Gochujang Paste
½ Tbsp of Sugar
3 Cloves of Garlic, minced
2 Tbsp of Shaoxing Wine
A thumb nail of Ginger, grated
½ Tsp of Chilli flakes
½ Tsp of Chipotle Chilli Flakes

1 Tsp of Sesame Oil

Method:-

(1) In a bowl add all the Sauce ingredients and mix well.
(2) In a frying pan add a little Oil and brown the Chicken on all sides.
(3) Coat the Chicken in the Sauce and then transfer everything to a casserole dish.
(4) Add the vegetables and the Chicken Stock.
(5) Cover with a lid and place in the oven at 160c for 3 hours.
(6) Garnish with Spring Onions and Sesame Seeds.

I think it?s fair to say we?ve really enjoyed this experiment. We?ve learned new techniques, discovered new ingredients and attempted to get our tongues around some very strange recipe names. Living in York has been very helpful as we have a thriving Asian student population. To cater for them and the local Asian restaurants there are several really good Asian supermarkets within easy walking distance.