Steamed Chicken With Vietnamese Coriander (Ga Hap Rau Ram)

Serves 3-5

INGREDIENTS

Chicken / Vietnamese Coriander

- 1 whole chicken (free-range preferred)
- 2 tablespoons sea salt (divided; half for washing chicken)
- 1 tablespoon granulated white sugar
- 2 tablespoons chicken or mushroom stock powder
- 3 cloves garlic (peel chop finely)
- 1 small shallot (peel chop finely)
- 1 bunch Vietnamese coriander/mint leaves (rau ram)

Lime, salt and pepper dipping sauce

- 1 teaspoon sea salt
- 1/4 teaspoon ground black pepper
- 3-5 lemon or lime wedges

INSTRUCTIONS

1. Start with washing the chicken thoroughly. Cover the chicken with 1 tablespoon salt. Use the coarse texture to abrasively scrub the chicken skin. If needed, run a knife along the skin to scrape off any remaining residue. Rinse then pat dry with paper towels. You can also the organs and chicken feet so make sure to clean those off as well. If using chicken feet, make sure to chop off the toe nails.

2. In a small bowl, mix together salt (remaining 1 tablespoon), sugar, chicken/mushroom bouillon stock powder, garlic and shallot.

3. Chop chicken into little pieces using a large meat cleaver. Marinate with seasoning mixture for at least 15 minutes. Overnight in fridge for best results.

4. Place marinated chicken on a shallow heat-proof bowl that will fit your steamer. Make sure to lay the chicken in a single layer. Otherwise it will not cook all the way through. Place half of your Vietnamese coriander on top of the chicken then steam for about 30 minutes. Remove from the steamer carefully.

5. Serve with fresh coriander and a small sauce dish of salt, pepper and lemon or lime wedges.