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> 1 Whole chicken 🐔 or 1 lb of chicken 🍗 thighs best with bones 🦴 and skin(moist)

> 3. Tbs salt

> 1. Inch piece rock candy or 1 tbsp sugar

> 1 Chicken bouillon

> 1. Big pot water 💧 enough to cover chicken

> 1. Tbsp vegetable oil

> Put all the ingredients into pot with high heat until boiling 🥳 about 5-10 minutes

> And turndown to low heat with lid on about 45 minutes- hour and let it cool off in

> The pot 15 minutes then take the chicken 🐔 out pad dry and brush the chicken

> With vegetable oil

> Let the stock cool and skip the grease from the top and put in the bowl

>

> Rice

> 10 Stems cilantro

> 2. Cups 🍚 try to get Thai jasmine rice new not old because need starchy and taste a lot better

> 1. Cup chicken stock

> 10. Garlic cloves chopped or smashed

> 2. Tbsp salt

> 2. Tbsp chicken grease

> 1/2 Tbsp sugar

> In the pan put chicken grease or vegetable 🍋 oil garlic rice with medium high

> heat and stirred until smell good then put salt 🧂 sugar cilantro keep stirring until rice

> turn completely white and cover with oil evenly and let cool

> Opinion 1

> With the medium low heat in the same pan after the rice done ✅ start add the chicken

> Stock stirring until the rice and stock start dry . Turn off the heat to low with the lid on

> Let it steaming until the rice done ✅ about 10-15 minutes

> Option 2

> You have to let the rice and the chicken 🐔 stock cool , then put in the rice cooker

> That 's easy way to cook( Follow the rice cooker instruction )

> Sauces

> 1/2 Tbsp brown soybeans paste

> 2. Tbsp hoisin

> 1. Tbsp sugar

> 10. Stems cilantro

> 2. Tbsp black soy sauce

> 2. Tbsp rice vinegar

> 2. Thai 🌶️ or Sriracha, depending how 🥳 you like

> Put all the ingredients in the blender until smooth

> You have to eat with slice cucumbers 🥒 and the rest of chicken stock

> And the cilantro leaves 🌿