

Soy Sauce Quail

serves 4

Ingredients:

4 whole quail
7 slices ginger
2 stalks green shallot rough chopped
3 star anise
1 ½ cups shaoxing wine
1 ½ cups light soy sauce
1 ¼ cups dark soy sauce
1 cup brown sugar
2 tsp salt
10 cups water

Method:

Place all of the ingredients into a pot, bring to a simmer for approx. 10 minutes, place whole quail into simmering liquid for approx. 2 minutes. Turn off heat and leave quail in the liquid for 15-20 minutes. Remove from liquid and serve hot.

Enjoy!

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QUAIL



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