

## CHICKEN & BONE BROTH

### INGREDIENTS

3 lbs whole chicken and bones  
5 slices ginger  
2 bunches of scallions (about  
10 scallions; white and light  
green parts only)  
4 qts. water  
optional: 1/2 c. rice wine  
optional: salt to taste

### DIRECTIONS

1. Remove the chicken giblets.
2. Wash the chicken.
3. Place the chicken in a pot of boiling water.
4. Once it boils again, discard the water to remove the impurities and rinse the chicken.
5. Fill up the pot with new water and cook on high heat.
6. Add the ginger, scallions, and rice wine (optional).
7. Once boiling, reduce heat to simmer and cover the pot with a lid.
8. Skim the impurities and oil on top throughout the process.
9. Cook overnight or for 6-8 hours at least.
10. Add salt to taste (optional).