

How to make **Chicken Rice**
By **Ms Konkankok Mueangkao Class 4/3 no.24**
Present to Ms.Netdaw Nilphet

Ingredients

- 300 g chicken
- 150 g chicken fat
- 250 g chicken organ
- 2 ½ c. raw rice
- ½ c. roughly smashed garlic
- 1/3 c. aged ginger, sliced
- 3 tbs. vegetable oil



Ingredients for dip

- 3 tbs. coarsely chopped, peeled ginger
- 10 cloves of garlic
- 20 bird eyes chilies
- 3 tbs. sugar
- 4 tbs. lime juice
- 3 tbs. soy bean paste

Direction

1. Fill deep base pot with water, add chicken and place on medium – low heat until cooked, approximately 1 hour.
2. Fill another deep base pot, add chicken organs and place on medium – high heat until cooked
3. Preheat and grease the wok with vegetable oil, add roughly smashed garlic and sliced aged ginger until aroma and add raw rice to stir fry until the grain turn white. Transfer to electric rice cooker and pandan leaves and water according to normal direction to cook rice.
4. Prepare dip by add garlic, bird eyes chilies, ginger and soy bean paste to food processor and blend until corporate. Season with lime juice and sugar.

