

Heritage Chicken-Rice Casserole (continued)

Heat a wok or large frying pan over high heat until it is hot. Swirl in the peanut oil, and when it is very hot and slightly smoking, toss in the chicken and stir-fry for 5 minutes, or until the chicken is browned. Then pour the entire contents of the wok into a colander set in a bowl and drain well. Now toss all the chicken on top of the partially cooked rice, cover, and continue to cook for 20 minutes.

Garnish the chicken and rice with the ginger and scallions and serve at once.

Comforting Rice with Chinese Sausage

My working mother was a whirlwind of efficiency and skill in her kitchen. She would arrive home around 5:45 and by 7:00 that evening we would be enjoying a mini feast of at least four dishes. My mother was extremely organized and she moved artfully, combining and cooking various foods with each other.

This is one of those dishes. When the rice began to cook, she would lay two or three Chinese sausages on the surface of the rice. The rich sweet flavor and aroma of the sausages would slowly come together with the rice, dripping their savoriness into the rice to make it a special dish. It was simple to make and, to this day, when I am looking for a quick and very satisfying meal, I always make this dish.

Serves 4

2 cups long-grain white rice
6 Chinese pork sausages (see page 168)

Put the rice in a heavy-bottomed medium-sized pot. Pour in enough water to cover the rice by about 1 inch. Bring the rice to a boil, and continue to cook until most of the water has evaporated. Reduce the heat to the lowest point possible, cover tightly, and cook for 2 minutes.

Cut the sausages diagonally into 2-inch slices. Put the sausages on top of the steaming rice, cover again tightly, and continue to cook for 15 minutes. The rice and sausage will cook slowly in the remaining steam. Turn off the heat and let it rest, still covered, for another 15 minutes before serving.