

Roasted Chicken with Fried Rice Stuffing

2 Tbsp. soy sauce
2 Tbsp Sherry, divided
½ tsp. sugar
1 cup chopped mushrooms
½ cup chopped (cooked) ham
¼ cup chopped water chestnuts
2 cups cooked glutinous rice (or barley)
1 tsp salt
1 Tbsp light corn syrup
Peanut oil

Combine soy sauce, 1 Tbsp sherry, and sugar: set aside. Finely chop giblets from chicken, combine with mushrooms, ham, and water chestnuts. Heat pan (or wok) over high heat about 30 seconds; add 2 Tbsp peanut oil then add giblet mixture. Stir fry 3 minutes. Mix in rice and salt; add soy sauce mix. Cook and stir for 1 minutes longer.

Stuffing can be served as a side dish at this point or cool thoroughly and use to stuff a 3-pound chicken. Close up ends of chicken with 4" Skewers. Place chicken in oiled roasting pan. Combine corn syrup and remaining 1 Tbsp sherry, brush over chicken, then brush chicken with oil. Roast the chicken at 350° for 45 minutes or until done.

TIP: add soy sauce, sherry and sugar mix to taste; sometimes I make 1 ½ times the amount of this mix.