



Ginger & Green Onion Sauce

For me this sauce is what Hainanese chicken is all about! Best of all it's super easy to make. You'll need about 8 green onions for this recipe, perhaps 6 if they're thick or 10 if they're thin, it's very much a 'to taste' dish, so add more or less ginger, onion or salt depending on what you like. It keeps covered in the fridge for at least a week and is also delicious with poached rainbow trout or salmon. I also love it drizzled over rice with a little sesame oil for a quick meal, scatter some crispy deep-fried shallots on top if you like.

Makes about ½ cup



INGREDIENTS

- 100ml vegetable oil
- 2 tablespoon very finely grated ginger
- 1 teaspoon salt flakes, crushed
- 8 green onions, white and pale green part very finely chopped

METHOD

1. Heat oil in a small saucepan over low–medium heat.
2. When hot, stir in ginger, salt and green onion and cook for about a minute, stirring occasionally, until well combined and just starting to break down.
3. Transfer to a serving dish and set aside.