

Spicy Chinese Chicken Shreds

A RECIPE FROM MARTIN D. GINSBURG

INGREDIENTS

1 cooked chicken — A boiled fowl would be wonderful, an already roasted chicken purchased from the supermarket is fine too. Either way, the dish is served cold.

SAUCE

½ cup soy sauce (Kikkoman is fine),
or a bit more

2 Tbs. finely minced garlic

2 tsp. finely minced ginger

¼ cup peanut butter

2 Tbs. hot oil (or a bit less if your
guests are not used to this stuff)

1 tsp. freshly ground black pepper

2 tsp. sugar

¼ cup vinegar, or a little bit more

2 Tbs. sesame oil

1 tsp. salt

1 scallion finely minced

DIRECTIONS

Take off and throw away the skin. Strip the meat from the bones and throw away bones, gristle, etc. Now comes the hard handwork. Tear the chicken meat into shreds, the thinner the better. Put all the shreds, dark meat and light meat both, in a bowl. Put plastic wrap on top and set aside. You can actually do this a day ahead and refrigerate.

Just before you are ready to serve, prepare the sauce. Put the whole mess (sauce ingredients, not chicken shreds) into a food processor and process, or alternatively put the whole mess in a bowl and whisk hard until well combined, or simply put the whole mess in a screw top jar and shake like mad. Ultimately, with effort, the peanut butter will disperse throughout and blend.

When ready to serve, combine the chicken shreds and sauce and mix very well. This dish can be served in small portions on a plate. Alternatively, it makes a nice hors d'oeuvre if you cut cucumber rounds about ¼ inch thick and top each cucumber round with a small serving of the sauced chicken shreds.

Martin D. Ginsburg was a renowned tax attorney and an accomplished chef. During his years as the Chairman of Cedille's Board of Directors, Marty generously supported the organization and enthusiastically encouraged others to the same. The Martin D. Ginsburg Award has been presented at Soirée Cedille by Justice Ruth Bader Ginsburg since 2014.

This recipe, in his own words, is included in *Martin Ginsburg, Chef Supreme*, a cookbook created in memoriam by the spouses of the Justices of the Supreme Court of the United States. It is included here to share one of Marty's loves, cooking, with fellow music lovers and supporters of Cedille Records, an organization he supported with passion during and beyond his lifetime (with a generous bequest). Thank you for your support of Cedille Records!



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