

Merrill Inn

Hoisin Chicken Salad

Serves 4

Marinade:

Hoisin Sauce	32 oz	1 litre
Ketchup	10 oz	350 ml
Sugar	8 oz	250 ml
Soy Sauce	16 oz	500 ml
Sherry (pale)	8 oz	250 ml
Garlic Puree	4 oz	120 grm
Water	24 oz	750 ml
Grated Ginger	½ oz	15 grm

Chicken Supremes	4 pc
Napa Cabbage	1 med head (sliced into bite sized pieces)
Bean Sprouts	6 oz
Snow Peas	20 pc (julienned)
Coriander	¼ bunch (coarsely chopped)
Green Onions	2 pieces (chopped)

Dressing:

Mayonnaise	6 Tbsp.	90 ml
Sesame Oil	1 ½ Tbsp.	25 ml
Rice Vinegar	1 Tbsp.	15 ml
Sugar	1 Tbsp.	15 ml

Cashews	1 handful
Orange Segments	2 whole

Directions:

Stir all marinade ingredients together and put aside. (There will be a lot left over for the next time)

Submerge the chicken breasts in enough marinade to cover, and marinate overnight.

Place the chicken in an oven-proof pan, skin side up and pour ¼ “ of marinade in the pan.

Bake in a 350 degree oven for 20 to 25 minutes. Spoon marinade over the chicken every 5 minutes while in the oven.

Allow the chicken to cool to room temperature.

Whisk sesame oil into the mayonnaise, then slowly add the vinegar and sugar.

Slice the chicken.

Toss together the napa cabbage, bean sprouts, snow peas, coriander and greens onions with the desired amount of dressing and season with salt and pepper.

Place the salad on a plate and top with cashews and orange segments.

Finish the salad by placing the sliced chicken on top.

Chef Michael Sullivan