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## CRISPY SOY BRAISED CHICKEN

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4 cups	Rice wine or white wine
3/4 cup	Soy sauce
8 cups	Water
1 cup	Brown sugar
3	Cinnamon sticks
4	Star anise
3 cloves	Garlic, crushed
3 large slices	Ginger
1/2 teaspoon	Red chili flakes
1 whole chicken about 3-3 1/2 pounds	

Pre-heat oven to 400 degrees

- Place all the ingredients in a large stockpot and bring to a boil. Boil about 5 minutes. Reduce the temperature to a simmer.
- Add the chicken and cook 30 minutes.
- Gently remove the chicken and place on a rack on a sheet pan. Roast the chicken about another 30 minutes until golden brown and the skin is crispy.
- Remove from the oven and cut. Serve with a bit of poaching liquid drizzled over the chicken.