

BON BON CHICKEN

(slightly modified from [Serious Eats](#))

3 skinless chicken breasts
¼ cup Shaoxing wine
2 green onions, chopped
1 inch fresh ginger, chopped
2 + 1/2 teaspoons whole Sichuan peppercorns
1 pound cucumbers, peeled and sliced thin
3 tablespoons soy sauce
1 tablespoon Chinkiang black vinegar
1 tablespoon sesame oil
1 teaspoons Sriracha sauce
2 teaspoons sugar
1/2 cup finely chopped fresh cilantro

Place the chicken in a large pot. Add the wine, green onions, 3/4 of the ginger, 1 teaspoon of the Sichuan peppercorns, and enough water to cover by 2 inches. Turn heat to high and bring to a boil. Immediately reduce heat to a simmer, cook for 3 1/2 minutes. Cover the pot, turn off the heat, and let sit for 30 minutes.

Remove the chicken from the pot and let cool for a few minutes, then shred the chicken with your fingers or a couple of forks.

Combine the soy sauce, vinegar, sesame oil, Sriracha, the rest of the Sichuan peppercorn, and the ginger, sugar, and cilantro in a blender. Process until smooth.

Scatter the cucumber slices on a plate. Top with the shredded chicken, and pour on the sauce. Garnish with more cilantro, if you want.