# *Torn Chicken*

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Torn chicken is a very delicious and palatable traditional Chinese dish, which is mainly based on the taste of chicken. The protocol is as follow.

1. Clean half of a chicken, and prepare 5~10 slice of ginger.
2. Boil the chicken and ginger together. And then add some sault.



   Wait until the chicken is cooked thoroughly.
3. Take it out and put it on the cutting board or plate to cool down until you can touch it with hands.



   Note: the amount of chicken I used is relatively smaller because I cooked this only for two persons' lunch.
4. Tear the chicken into small pieces.

Then sprinkle some sault to the torn chicken evenly to make every piece of chicken with sault. (the amount of sault is according to your taste.)

5. Cut five pieces of celery into small long cylinders.

6. Cut four pipers(according to your taste) into pieces.



7. Pour enough oil into wok to cover the bottom of wok. Heat the oil and then put pieces of pipers into the oil.



8. Stir the pipers until you can smell the flavor of pipers and make sure you have not turned the color of pipers into black due to too long cooking.

9. Put celery into the oil and stir it until the celery becomes constricted. And then add some sault.

10. Put torn chicken into the wok and stir for a while. You can check by eating the chicken and celery. As long as you think it is good, you can turn off the fire and pour the dish into a plate.



I cooked this dish last Sunday and it was very yummy.

GOOD LUCK TO YOUR FIRST TRY!