



## Chicken 'n Rice Congee Slow Cooker Style

3/4 cups long-grain white rice  
1 quart chicken broth or stock  
1/2 quart water  
2 (1 inch) chunks peeled fresh ginger  
1/8 cup minced fresh ginger  
2 green onions  
1 cup shredded cooked chicken  
2 to 3 ounces sliced mini smoked sausage  
Salt; black pepper to taste  
Garnish: cilantro sprigs as desired  
Serve with: Minced chives, chopped roasted mixed nuts, soy sauce, sesame oil, and hot sauce as desired

In the slow cooker, combine the rice, broth, water, ginger chunks, minced ginger, and whole green onions. Cover and cook on high, stirring occasionally, until the rice has broken down and is soupy, about 2-1/2 to 3 hours. Stir frequently during last hour of cooking so rice doesn't stick to the pan.

Remove; discard ginger chunks and green onion. Stir the shredded chicken into the congee. Cover and cook until hot about 5 to 10 minutes.

In a small skillet, quick fry sausage slices until hot; remove; set aside.

Season the congee with salt and black pepper; ladle into serving bowl; garnish with sliced sausage rounds and cilantro sprigs.

Serve with remaining sliced sausages, minced chives, mixed nuts, soy sauce, sesame oil and hot sauce at the table. Serves: 4 to 6

**Cook's Note:** If congee becomes too thick; add more chicken broth until desired consistency. Store in refrigerator; whisk during reheating. I can also see making this dish without chicken for breakfast, seasoned with sweet spices and dried fruit.

**Recipe inspired by:** <http://www.foodandwine.com/slideshows/congee/2>

**What is congee?** Congee is a type of rice porridge or gruel that's popular in many Asian countries. Plain rice congee is most often served with side dishes. In some cultures, congee is eaten primarily as a breakfast food or late supper; in others, it is eaten as a substitute for rice at other meals. It is often considered particularly suitable for the sick as a mild, easily digestible food. For more Information see: <https://en.wikipedia.org/wiki/Congee>

**About the Recipe:** The recipe is easy to make in a slow cooker and the chicken stock and rice are seasoned simply with some ginger and onion. It can be used as a quick supper dish with a selection of various toppings.