

Taiwanese Kung-Pao Chicken Recipe

Ingredients:

2 chicken thighs or breast
½ cup deep-fried peanuts
8 dried red chilies (wiped with a wet cloth, do not wash with water)
1 tablespoon Sichuan peppercorns
1 tablespoon chopped garlic and ginger

Marinade Ingredients:

1 tablespoon Chinese rice wine
1 tablespoon soy sauce
1 tablespoon cornstarch mixture
½ white of egg, lightly beaten

Seasonings:

1 tablespoon Chinese rice wine
2 tablespoons soy sauce
1 teaspoon oyster sauce
1 tablespoon sugar
1 teaspoon black vinegar
1 tablespoon cornstarch water

Method:

De-bone chicken thighs, break the white tendon so that the meat will not shrivel and be tough when cooked and cut into cubes. Marinade chicken cubes with marinade ingredients for around 30 minutes. Meanwhile, de-seed the dried red chilies and cut into sections. Run chicken cubes through hot oil. Leave 3 tablespoons oil in a wok. Stir fry Sichuan peppercorns until fragrant. Remove and add in chopped garlic, ginger and dried red chilies. Stir vigorously until aromatic and add in chicken cubes. Add seasonings and stir fry well. Add peanuts and stir before removing onto a serving dish.