

# Crispy Wok Fried Chile Chicken

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	large	egg white - beaten
1/3	cup	cornstarch
2	teaspoons	soy sauce
2	teaspoons	Shaoxing wine or dry sherry
1	teaspoon	toasted sesame oil
1 3/4	teaspoons	kosher salt
1	pound	skinless boneless chicken thigh - 3/4" pieces
1	cup	white rice flour
2	cups	canola oil
1 1/2	ounces	chinese dried red chiles
1	tablespoon	sichuan peppercorns
2	teaspoons	ginger - minced
1	teaspoon	garlic - minced
8		scallion - 1" pieces
1	teaspoon	sugar
1	cup	basil leaf

In a medium bowl, combine egg white, cornstarch, soy sauce, wine, sesame oil and 1 tspn of the salt. Add chicken and turn to coat. Let stand 15 minutes.

Remove chicken from marinade and transfer to a large bowl. Add the rice flour and toss to coat, separating as necessary. Transfer chicken to collander and shake well to remove excess flour.

In a wok, heat the canola oil to 300. Add chiles and fry until bright and plump, about 15 seconds. Using a slotted spoon, transfer chiles to another large bowl.

Heat the oil to 350. Add half the chicken and fry over high heat, stirring occasionally, until golden, crisp and cooked through, about 4 minutes. Transfer to bowl with chiles and repeat with remaining chicken.

Pour off all but 2 tbsps oil from wok. Add sichuan peppercorns, ginger, and garlic and stir fry over moderate heat until softened but not browned, about 30 seconds. Add scallions and stir fry for 15 seconds. Add the chicken, chiles, sugar and remaining 3/4 tspn of salt and stir fry until hot, 1-2 minutes. Stir in basil until wilted, then transfer to a bowl and serve.