

# General Tsao's Chicken

Amount	Measure	Ingredient - Preparation Method
1/2	cup	cornstarch
1/4	cup	water
1 1/2	teaspoons	minced garlic
1 1/2	teaspoons	minced ginger
3/4	cup	sugar
1/2	cup	soy sauce
1/4	cup	white vinegar
1/4	cup	cooking wine
1/4	cup	hot chicken broth

3 pounds deboned dark chicken meat - cut into large chunks 1/4 cup soy sauce 1 teaspoon white pepper 1 egg 1 cup cornstarch vegetable oil 2 cups sliced green onions 16 small dried hot peppers

Mix 1/2 cup cornstarch with water. Add garlic, ginger, sugar, 1/2 cup soy sauce, vinegar, wine and chicken broth. Stir until sugar dissolves. Refrigerate until needed.

Mix chicken, 1/4 cup soy sauce and white pepper in bowl.

Stir in egg. Add 1 cup cornstarch and mix until chicken pieces are coated evenly. Add cup of vegetable oil to help separate chicken pieces.

Divide chicken into small quantities and deep fry at 350 degrees until crispy. Drain on paper towels.

Place a small amount of oil in wok and heat until wok is hot. Add onions and peppers and stir fry briefly. Stir sauce and add to wok.

Place chicken in sauce and cook until sauce thickens.

Yield: "1"