

General Tso's Chicken 4

written by The Recipe Exchange | April 1, 2016

Ingredients

10 oz boneless skinless chicken meat (thigh or breast), cut into bite-sized pieces
1/2 tablespoon Shaoxing wine
Pinch of salt
1/3 cup cornstarch
Oil for deep frying
1 1/2 tablespoons oil
3 slices peeled ginger, finely minced
1 clove garlic, finely minced
4-5 dried red chilies, rinsed and de-seeded
2 stalks scallion, white-part only, cut into 1-inch lengths

Sauce:

2 1/2 – 3 tablespoons Chinese rice vinegar
2 1/2 tablespoons soy sauce
1/2 tablespoon dark soy sauce
1 teaspoon Hoisin sauce
1/4 cup water
2 1/2 tablespoons sugar
1/2 tablespoon Shaoxing Wine
1 scant tablespoon corn starch

Directions

Marinate the chicken meat with the Shaoxing wine and salt for 15 minutes. Mix all the ingredients for the Sauce in a small bowl. Set aside.

Coat the chicken generously with the 1/3 cup cornstarch. Heat up the oil for deep-frying. Deep fry the chicken until they turn light brown. Dish out with a strainer, draining the excess oil by laying the chicken on a dish lined with paper towels.

Heat up a wok with 1 1/2 tablespoons oil. Add the minced ginger, garlic, and dried chilies into the wok, stir-fry until you smell the spicy aroma of the chilies. Pour the sauce into the wok. When the sauce boils and thickens, add the chicken, stir to combine well with the sauce. Add the scallion and stir a few times, dish out and serve immediately.