

Coconut Chicken

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Ingredients

2 tablespoons shredded coconut
4 whole chicken breasts (about 4 pounds)
1 cup canned coconut milk
1/2 cup chicken broth
1/4 cup sugar
2 tablespoons lemon juice
1 tablespoon + 1 1/2 teaspoons cornstarch
2 teaspoons ginger root juice
2 teaspoons vegetable oil
1 teaspoon salt
1/8 teaspoon white peppers
Vegetable oil
1/4 cup all-purpose flour
1/4 cup water
2 tablespoons cornstarch
2 tablespoons vegetable oil
1/4 teaspoon baking soda
1/4 teaspoon salt
1 egg white

Directions

Heat oven to 300°. Bake coconut, stirring occasionally, 10 minutes or until golden brown. (Watch carefully so coconut does not burn.) Remove bones and skin from chicken breast; cut each chicken breast lengthwise into 2-inch strips.

Heat coconut milk, broth, sugar, lemon juice, 1 tablespoon plus 1 1/2 teaspoons cornstarch, the gingerroot juice, 2 teaspoons vegetable oil, 1 teaspoon salt and the white pepper to boiling. Cook, stirring constantly, until thickened. Remove from heat; keep warm.

Heat vegetable oil (2 inches) in wok to 350°. Mix flour, water, 2 tablespoons cornstarch, 2 tablespoons vegetable oil, the baking soda, 1/4 teaspoon salt and the egg white in medium bowl. Dip chicken, 1 piece at a time 3 minutes or until very light brown; drain on paper towels.

Increase oil to 375°. Fry half of the chicken 2 minutes or until golden brown, turning once; drain on paper towels. Repeat with remaining chicken. Cut each piece crosswise into 1-inch pieces, using a very sharp knife; place in a single layer on heated platter. Pour coconut sauce over chicken; garnish with toasted coconut and, if desired, maraschino cherries.