

General Tsos Chicken

written by The Recipe Exchange | January 13, 2020

Ingredients

2/3 cup hot chicken broth
1/3 cup granulated sugar
1/4 cup cornstarch mixed with 2 Tbls. water
1/4 cup soy sauce
1/4 cup dry sherry
2 Tbls. white vinegar
1 tsp. minced garlic
1 tsp. minced ginger
1 1/2 lbs. boned, skinned chicken thighs – cubed
2 Tbls. soy sauce
1/2 tsp. white pepper
1 egg – beaten
1/2 cup cornstarch
1/2 cup vegetable oil
1 tsp. sesame OR peanut OR vegetable oil
1 cup diced scallions
2-6 sm. dried chili pepper – chopped

Directions

Combine broth, sugar, cornstarch/water mixture, 1/4 cup soy sauce, sherry, vinegar, garlic, ginger; refrigerate until needed.

Mix together chicken, 2 Tbls. soy sauce, white pepper, and egg. Stir in cornstarch until chicken is coated evenly. Stir in 1/2 cup vegetable oil to separate chicken pieces.

Deep-fry chicken in 350 degree oil until crispy. Drain chicken on brown paper bags.

Place 1 tsp. oil in wok and heat until wok is hot. Add scallions and peppers and stir-fry briefly.

Pour refrigerated mixture and chicken into wok. Simmer and stir until sauce is thick.