

Sweet N Sour Chicken

written by The Recipe Exchange | November 14, 2019

Ingredients

4 boned, skinned chicken breast halves – cubed
1/3 cup cornstarch
2 eggs – beaten
2 tsp. salt
1 med. green pepper – seeded, chopped
1 med. onion – minced
1 Tbls. vegetable oil
2/3 cup packed brown sugar
1/3 cup white vinegar
1/4 cup ketchup
2 Tbls. cornstarch
2 Tbls. soy sauce
20 oz. can pineapple chunks – drained, reserve juice
10 oz. jar maraschino cherries – drained, cherries halved

Directions

Combine chicken, cornstarch, eggs, and salt in bowl and refrigerate for 30 minutes.

Deep-fry chicken in 400 degree oil until brown.

Drain fried chicken on brown paper bags; set aside.

In large saucepan, sauté green pepper and onion in oil until brown.

Add sugar, vinegar, ketchup, cornstarch, soy sauce, and pineapple juice and simmer over medium heat until thick.

Add pineapple, cherries, and fried chicken to saucepan; stir until coated.