

(SPICY CHICKEN) 辣味雞

(YIELD: 4 SERVINGS)

INGREDIENTS

1. 1 tablespoon oil
2. 2 slices ginger
3. 4 dried chili peppers broken in half
4. Enough chicken (whatever kind, preferably thigh or leg) for 4
5. 1 green onion (cut into 3/2-inch sections)

SAUCE 1:

1. 3 tablespoon soy sauce
2. 1/2 tablespoon cooking wine
3. 1 teaspoon sugar
4. 1/2 cup water

SAUCE 2:

1. 1/2 tablespoon corn starch
2. 2 tablespoon water

PREPARATION

1. Heat 1 tablespoon cooking oil in a medium saucepan over medium high heat.
2. Add dried chili pepper and ginger; stir-fry until fragrant.
3. Add chicken, stir-fry until it turns golden.
4. Add sauce 1 to chicken, bring to a boil.
5. Reduce heat to medium; cover and simmer for 20 minutes. Add sauce 2 and green onion, cook until thickened.