

# General Tso's Chinese Chicken

## Ingredients:

### CORNSTARCH SLURRY

1 egg beaten

$\frac{1}{4}$  cup soy sauce

$\frac{3}{4}$  cup cornstarch

### SAUCE:

$\frac{1}{4}$  cup cornstarch

$\frac{1}{8}$  cup water

$1\frac{1}{2}$  tsp fresh garlic, minced

$\frac{1}{4}$  cup sugar

$\frac{1}{4}$  cup soy sauce

$\frac{1}{8}$  cup white vinegar

$\frac{1}{8}$  cup white wine

2 cups chicken broth

to serve chicken separate from sauce so as to be more crispy,  
add  $\frac{3}{4}$  C + 2 tbs of water + 2 dashes of soy to sauce mixture

### OTHER:

2 lbs chicken breasts – cut into cubes

2 bunches of green onions

5-8 dried chillies

broccoli

## Instructions:

Place sauce ingredients in a quart jar with a lid and shake to mix. You can make ahead of time and refrigerate until needed, shaking again when you are ready to use it.

Mix cornstarch slurry in a large bowl. PLACE INGREDIENTS IN ORDER GIVEN for slurry, gradually adding cornstarch while mixing. It will look almost like peanut butter.

Add chicken pieces to coat using a fork and allow excess to

drip off.

Add chicken to hot oil and fry until crispy in wok. Cook up to 8 pieces at a time.

Drain chicken on paper towel and keep warm in oven. Repeat until all chicken has been fried.

Add oil and add green onions and hot pepper and stir fry for 30 seconds.

Stir sauce mixture in and cook until thick. You will see it begin to bubble and candy. Add chicken and broccoli to sauce and mix together quickly. Cook for just 1-2 minutes and serve over rice.

Source : [allrecipes.com](http://allrecipes.com)