

Orange Chicken (Restaurant Style)

Sauce

1 cup water
1/2 cup orange juice...
1/4 cup lemon juice, fresh squeezed
1/3 cup rice vinegar
2 1/2 tablespoons soy sauce
1 tablespoon grated orange zest
1 cup packed brown sugar
1/2 teaspoon minced fresh gingerroot
1/2 teaspoon minced garlic
2 tablespoons chopped green onions
1/4 teaspoon red pepper flakes
3 tablespoons cornstarch
2 tablespoons water

Chicken

2 lbs boneless skinless chicken breasts, cut into 1/2 inch pieces
1 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon pepper
3 tablespoons olive oi

Directions:

Pour into saucepan water, orange juice, lemon juice, rice vinegar, and soy sauce; and set over medium-high heat. Stir in orange zest, brown sugar, ginger, garlic, red pepper, and chopped onion. In a small bowl Mix 3 Tablespoons of cornstarch with 2 Tablespoons of cold water mix well and add it to your sauce. Bring to a boil. Remove from heat, and let cool 10 to 15 minutes.

Place chicken pieces into a resealable plastic bag. When

contents of saucepan have cooled, pour 1 cup of sauce into bag. Reserve remaining sauce. Seal bag, and refrigerate at least 2 hours.

In another resealable plastic bag, mix the flour, salt, and pepper. Add marinated chicken pieces, and shake to coat.

Heat the oil in a large skillet over medium heat. Place chicken in skillet, and brown on both sides. Remove to paper towels, and cover with aluminum foil.

Wipe out the skillet, and add the sauce. Bring to a boil over medium-high heat. Mix together cornstarch and 2 tablespoons water, and stir into sauce. Reduce heat to medium low; stir in chicken pieces, and simmer, about 5 minutes, stirring occasionally.

Serve over Fried Rice or steamed white Rice.