

Hot-Hot Chicken



Sauce:

2 t chili paste w/garlic

1/4 c dark soy sauce

2 T sherry

2 t red wine vinegar

2 t sugar

1/2 c chicken stock

2 t cornstarch

2 t sesame oil

Blend

4 chicken breasts, cut into 1/2 inch cubes

1 t salt

1 egg white

2 T cornstarch

Combine and set aside

2-3 c peanut oil

1 c roasted peanuts

15-20 whole dried red peppers

4 scallions cut into 1/2 in lengths

4 cloves garlic, minced

Heat oil to 375 in wok. Deep fry chicken till almost cooked. Removed with strainer. Keep warm. Reheat oil. Deep fry peanuts till golden brown. Remove. Remove all but 2 T oil. Stir fry chili peppers. Lower heat. Add scallions and garlic. Stir fry 30 secs. Heat up and add chicken for 1 minute. Add sauce and heat through. Add peanuts.

Serve immediately with rice.