Hot and Sour Chicken

4 Servings

**Ingredients:**
- 2 teaspoons dry white wine
- 4 teaspoons cornstarch
- 1/4 cup peanut oil
- 1/4 teaspoon ground Szechuan peppercorns
- 2 pounds boneless chicken, cut to medium dice
- 1 tablespoon minced garlic
- 1 tablespoon minced ginger
- 1 tablespoon salted black beans
- 1 cup medium dice, seeded green bell peppers
- 1 cup thinly bias-sliced carrots
- 1 cup sliced bamboo shoots
- 1/2 teaspoon crushed red chiles
- 2 tablespoons soy sauce
- 2 tablespoons vinegar
- 1/2 cup unsalted chicken stock

**Directions:**

**COMBINE HALF THE CORNSTARCH, RED PEPPER FLAKES, SOY SAUCE, VINEGAR, AND CHICKEN BROTH-MIX WELL, SET ASIDE**

**RINSE BLACK BEANS AND DRAIN ON PAPER TOWELS**

**COMBINE WINE, REMAINING CORNSTARCH, AND HALF THE OIL**

**ADD CHICKEN AND TOSS TO MIX WELL**

**COVER AND CHILL FOR 1-2 HOURS**

**HEAT REMAINING PEANUT OIL IN A WOK OR SAUTE PAN,**

**OVER A MODERATELY-HIGH FLAME**

**ADD CHICKEN, HEAT AND STIR FOR 2 MINUTES**

**ADD GARLIC, GINGER, AND BLACK BEANS**

**HEAT AND STIR FOR 2 MINUTES**

**ADD BELL PEPPERS, CARROTS, AND BAMBOO SHOOTS**

**HEAT AND STIR FOR 2 MINUTES**

**STIR COOKING SAUCE WELL, ADD TO PAN**

**HEAT AND STIR UNTIL THICKENED**

**REMOVE FROM HEAT**

**SERVE HOT, WITH HOT COOKED RICE**