

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