

Chongqing Spicy Chicken

[Ingredients]

Boneless chicken thighs
Chicken essence
Salt
Brown pepper powder
Eggs
Cornstarch
Cooking oil
Chili oil (red)
Prickly ash
Dry chili
spicy fermented broad-bean paste – “Doubanjiang”
Diced onions
Green onion strips
Sugar
Brown prickly ash powder
Sesame seeds
Prickly ash oil (yellow)
Cilantro
Cooking wine

[Directions]

- ① Dice the chicken thigh into small pieces. Put the chicken dices into a bowl and add the following ingredients: chicken essence, salt and brown pepper powder, and mix them well.
- ② Then, crack one egg into another bowl and whip the egg. Pour the whipped egg into the first bowl and keep stirring the whole mixture for some time. When it is well mixed, add some cornstarch and keep stirring the mixture again. After that, pour some cooking oil into the first bowl and stir until the ingredients are well mixed.
- ③ Pour some cooking oil into a large pot. Turn the temperature up to 360 degrees Fahrenheit. Then put the chicken dice mixture into the hot oil and keep stirring to make sure the chicken dices don't stick together or to the bottom of the pot. Fry the chicken dices until the color of the surface turns golden brown, at which time the chicken dices will be tender inside and crispy outside. Now, using a colander to drain the oil from the chicken, remove the chicken from the pot onto a plate.
- ④ Heat a separate pot and add some chili oil. Then add prickly ash, dry chili, and spicy fermented broad-bean paste. Be sure to only add one ingredient at a time, then stir-fry the ingredients for a little while before adding the next ingredient. When this process is complete, lower the heat.
- ⑤ Add diced onions, green onion strips and the chicken dices to the pot followed by a pinch of salt, some chicken essence, a little more sugar, brown prickly ash powder, sesame seed and finally some prickly ash oil.
- ⑥ Turn up the heat and stir-fry the dish. When it is almost ready, season it with cilantro and cooking wine. Now, turn off the heat and you can have a taste of a classic Sichuan dish.