

Kung Pao Chicken

- 1 lb chicken thighs (skinless, boneless) cut into 3/4" cubes
- Marinade:
 - 1 Tb soy sauce
 - 1 tsp rice wine
 - 4 ½ tsp cornstarch
- 6 to 8 dried red peppers, seeded and minced
- 1 tsp gingerroot minced
- 1 tsp cornstarch dissolved in 1 Tbsp cold water
- ½ C skinless peanuts
- Sauce:
 - 1 Tb soy sauce
 - 1 tsp hot bean paste
 - 1 tsp Hoisin sauce
 - 1 tsp rice wine
 - 1 tsp rice vinegar
 - 1 tsp sesame oil
 - 1 tsp sugar
 - ½ tsp salt

Preparation

- Marinate the chicken pieces in the soy, wine and cornstarch for 20 minutes
- Combine the sauce ingredients in a bowl, mix, and set aside
- Stir-fry (or batter and deep fry if you prefer) the chicken until done. Remove and set aside.
- In 2 Tbsp oil in the wok, stir-fry the pepper pieces until almost black. Add the ginger, stir for a few seconds. Add the chicken back and stir fry.
- Add the sauce and stir to coat, add the cornstarch slurry, stirring, until the sauce thickens. Stir in the peanuts and serve immediately.
- Optional Cut broccoli or broccoli rabe stems into pieces about the size of the chicken pieces (3/4" cubes). Blanch them in boiling water for a minute or two. Drain and rinse in cold water. Add to the dish with the chicken. Increase the sauce accordingly.