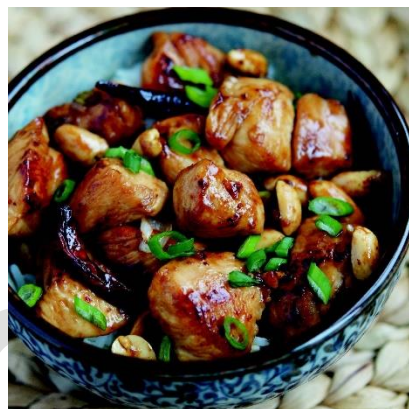


# Kung Pao Chicken

This is my favorite Chinese dish. We add dried tart cherries and mushroom soy to give it our own unique flavor. Use white, brown, or black rice. Mushroom soy sauce is available at Asian food markets. I buy a ginger root, peel and slice it, and put the slices in a jar of water that is kept in the refrigerator so I can pick out a few slices as needed.



## Ingredients:

- 4 tsp. corn starch (divided)
- 3 Tbsp. dry sherry (divided)
- 1/8 tsp. white pepper
- 1 lb. boneless chicken breast or thighs
- 2 Tbsp. vegetable oil (divided)
- 2 Tbsp. low sodium soy sauce
- 2 Tbsp. mushroom soy sauce
- 4 tsp. sugar
- 2 Tbsp. rice vinegar (not "seasoned")
- 1 tsp. Better than Bullion chicken concentrate
- 3 Tbsp. hot tap water
- 4 white mushrooms (1/4 cup sliced)
- 1/2 cup snow peas (or sugar snap pea pods)
- 1/2 sweet red pepper
- 2 green onions (or scallions)
- 1/2 cup reduced sodium peanuts
- 4 dried chili peppers

- 1/2 cup dried tart cherries
- 1 tsp. diced fresh ginger
- 1 garlic clove

## Equipment

- Wok
- Long handle wok tools
- Wok cover

## Kung Pao Chicken:

☑	Directions	Time (min)
	In a medium bowl, combine 1 Tbs. cornstarch, 1 Tbsp. sherry, and 1/8 tsp. white pepper	2
	Cut chicken into 1/2" chunks	3
	Toss chicken in cornstarch	1
	Add 1 Tbsp. oil. Set aside. (Start rice)	1
	In a separate bowl, combine 2 Tbsp. each of soy sauce, mushroom soy sauce, rice vinegar, sherry, 4 tsp. sugar, and 1 tsp. cornstarch	2
	In a small bowl, combine 1 tsp. chicken concentrate with 3 Tbsp. hot tap water. Stir and set aside.	2
	Clean and slice mushrooms	3
	Slice green onion into slivers	2
	Remove core and webbing from the red pepper and cut into 1/2" pieces	2
	Peel and mince 1 garlic clove	1
	Peel and mince 1 tsp. ginger	1
	Gather all the ingredients near the stove	1
	Heat the wok and add 1 Tsp. oil	1
	Add 1/2 cup peanuts and dried chilies. Heat until brown.	2
	Remove peanuts and chilies to a bowl with a slotted spoon	1
	Add garlic and ginger to the remaining oil in the wok. Do not brown	20 sec.
	Add half the chicken. Brown on one side then flip.	2
	Push chicken to the side before fully cooked. Repeat with remaining chicken	2
	Add peppers and mushrooms. Cook to soften.	1
	Add chicken broth and cook to evaporate most of the liquid	2
	Add snow peas, green onions, cherries, peanuts, and chilies	1
	Stir soy sauce mixture. Add to wok and stir to coat. Toss until sauce thickens.	1
	Remove from heat and cover. Serve with rice (see rice recipe)	1
	Total	33