

SZECHWAN CHICKEN

Source: Beyond Parsley

Prepared by: Brad Patton

Makes 4 servings

- 1 tablespoon cornstarch
- 3 tablespoons soy sauce, divided
- 2 large chicken breasts, boned, skinned and cut into ½-inch cubes
- 1 tablespoon dry sherry
- 2 teaspoons sugar
- 1 teaspoon vinegar
- ¼ cup oil
- 1 teaspoon crushed red pepper (or less)
- 2 scallions, sliced
- ½ teaspoon ground ginger
- ½ cup salted peanuts

Combine cornstarch and 1 tablespoon soy sauce in bowl. Add chicken, stir to coat and set aside.

Combine 2 tablespoons, soy sauce, sherry, sugar and vinegar; set aside.

Heat oil in wok; add red pepper and cook until black. Add chicken and cook two minutes; remove chicken and set aside. Add scallions and ginger; stir-fry for 1 minute. Return chicken to wok and cook 2 minutes, stirring constantly. Add soy sauce mixture and stir 1 minute. Add peanuts. Serve over rice.

Brad's Notes: "Recipe is good, all 1 tablespoon real Sichuan peppercorns into the hot oil first, but did everything else the same."

