

General Tso's Chicken

Crispy fried chicken pieces tossed in a sweet, tangy, mildly spicy sauce.

General Tso's Chicken finished dish

Ingredients

- 700 g boneless chicken thighs, bite-size
- 2 eggs, beaten
- 90 g cornstarch
- 60 g flour
- Oil for frying
- 3 tbsp soy sauce
- 2 tbsp rice vinegar
- 3 tbsp sugar
- 2 tbsp hoisin sauce
- 2 garlic cloves, minced
- 1 tsp grated ginger
- 1-2 dried chilies
- 2 tbsp water

Method

1. Coat chicken in egg, then cornstarch-flour mixture.
2. Fry at 175 C (350 F) until golden and cooked through; drain.
3. Stir-fry garlic, ginger, and chilies briefly in a wok.
4. Add soy sauce, vinegar, sugar, hoisin, and water; simmer until glossy.
5. Toss chicken in sauce until evenly coated and serve hot.

Notes

Chinese-American style preparation; adjust sweetness, acidity, and heat to taste.

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