

Walnut Chicken

Ingredients

- 1 cup walnuts
- 6 Tbsp. Shaoxing wine or sherry
- 2 Tbsp. soy sauce
- 4 tsp. sugar, divided
- 1 tsp. salt
- 2 lbs skinless, boneless chicken thighs or breasts, cubed
- 1/2 cup cornstarch
- 2 eggs, beaten
- 1/3 cup peanut or vegetable oil
- 1" piece of ginger, chopped
- 4 garlic cloves, minced
- 1 cup boiling water

Directions

Blanche the onions and set aside.

In a large bowl, mix the Shaoxing wine, the soy sauce, 2 tsp. sugar and the salt. Add the cubed chicken and allow to marinate for 15 minutes. Remove the chicken to another bowl, reserving the marinade. Coat each chicken cube with the cornstarch and then the beaten eggs. Set aside.

Heat the oil in a large wok or frying pan over medium-high heat until it bubbles. Add the walnuts and fry until lightly browned. Using a slotted spoon, remove from the oil. Pour out

Add the reserved chicken, the chicken and the garlic and cook, stirring frequently, until the chicken is browned. Carefully pour out any oil from the pan and return to heat. Add the boiling water, the reserved marinade and 2 tsp. sugar. Bring to a boil, then cover, turn down heat and simmer on low for 20 minutes, stirring occasionally.

<http://www.marga.org/food/int/hongkong/walnut.html>