

# Hot-Hot Chicken



## **Sauce Ingredients:**

2 t chili paste w/garlic  
1/4 c dark soy sauce  
2 T sherry  
2 t red wine vinegar  
2 t sugar  
1/2 c chicken stock  
2 t cornstarch  
2 t sesame oil

**Directions:** Blend

## **Chicken Ingredients:**

4 chicken breasts, cut into 1/2 inch cubes  
1 t salt  
1 egg white  
2 T cornstarch  
Combine and set aside  
2-3 c peanut oil  
1 c roasted peanuts  
15-20 whole dried red peppers  
4 scallions cut into 1/2 in lengths  
4 cloves garlic, minced

## **Directions:**

Heat oil to 375 in wok. Deep fry chicken till almost cooked. Removed with strainer.  
Keep warm. Reheat oil. Deep fry peanuts till golden brown. Remove. Remove all but 2 T oil.  
Stir fry chili peppers. Lower heat. Add scallions and garlic.  
Stir fry 30 secs.  
Heat up and add chicken for 1 minute.  
Add sauce and heat through. Add peanuts.  
Serve immediately with rice.