

Kung Pao Chicken

INGREDIENTS

Marinade:

- 12 ounces boneless, skinless chicken thighs
- 1 teaspoon dark soy sauce
- 1 teaspoon Shaoxing wine
- 1/2 teaspoon sesame oil
- 1/4 teaspoon white pepper
- 1 teaspoon salt
- 2 teaspoons cornstarch

Sauce

- 1 tablespoon rice wine vinegar
- 1 tablespoon dark soy sauce
- 1 tablespoon soy sauce
- 1 tablespoon Shaoxing wine
- 1 tablespoon sugar
- 1/4 cup chicken stock
- 1 teaspoon cornstarch

Stir Fry

- 1/2 cup raw peanuts
- 3-6 small dried chilies
- 1/2-1 teaspoon Sichuan peppercorns, ground
- 4 cloves garlic, thinly sliced
- 1 inch ginger, peeled and julienne sliced
- 1/2 red bell pepper, chopped
- small bunch scallions, whites only, chopped
- 4 tablespoons vegetable oil for cooking

DIRECTIONS

1. Dice chicken into bite-sized pieces and place in a small bowl. Add marinade ingredients. Mix aggressively to thoroughly coat the chicken. Allow chicken to marinate for at least 20 minutes.
2. In another small bowl, add the sauce ingredients and stir to combine.
3. For the stir fry, be sure to have all ingredients prepared and ready to cook. Place peanuts in a heat safe bowl. Combine the dried chilies and peppercorns in a small ramekin, garlic and ginger in another small ramekin, and peppers, onions, and scallions in a bowl.
4. To cook, coat the wok with a thin layer of oil, wiping out extra with a paper towel. Heat the wok over high heat until it begins smoking
5. Add 4 tablespoons of oil and the raw peanuts. Cook for 3-4 minutes until fragrant and they are a light golden brown. Remove peanuts with a slotted spoon to the heat safe bowl.
6. Pour out excess oil until 2-3 tablespoons remain. Still over high heat, add the dried chilies and Sichuan peppercorns. Cook for 5 seconds and immediately add the marinated chicken.
7. Cook chicken for 2-3 minutes until the outside is cooked (no pink spots remaining).
8. Push chicken aside and add garlic and ginger. Cook for about 10 seconds and then add the peppers, onions, scallions and peanuts. Cook for about 2-3 minute, stirring or tossing often.
9. Give the sauce mixture a quick stir and then pour around the perimeter of the wok. Cook for about 2 minutes until cooked through.
10. Serve immediately with rice.

