

CopyCat P.F. Chang's General Tso Chicken

Ingredients

Sauce:

1/2 cup Cornstarch
1/4 cup Water
1 1/2 teaspoon minced fresh Garlic
1 1/2 teaspoon minced fresh Ginger
3/4 cup Sugar
1/2 cup Soy Sauce
1/4 cup White Vinegar
1/4 cup dry Sherry or White Wine
1 can condensed Chicken Broth

Meat:

3 pounds boneless skinless Chicken, cut into chunks
1/4 cup Soy Sauce
8 small dried Red Chilies stems and seeds removed
1 Egg beaten
1 cup Cornstarch
2 quarts Vegetable Oil for deep-frying plus 1 tablespoon for stir-frying
2 cups sliced Scallions green onions
Fried Rice or Steamed Rice for serving

Directions

Sauce:

Put everything in a quart jar with a lid and shake it up, then put in the fridge. Just shake it up again when you are ready to use it.

Meat:

In a large bowl, mix together the chicken, soy sauce, and hot peppers. Stir in the egg. Add the cornstarch and mix until all

the chicken pieces are well coated.

Heat the deep-frying oil to 350°F in a large pot. Cover a large platter with a few layers of paper towels.

Set aside the chiles. Deep-fry 7 or 8 chicken pieces at a time until crispy. Drain on paper towels. Repeat until all the chicken chunks are fried.

Place 1 tablespoon oil in a wok and heat until very hot. Add the scallions and chiles and stir-fry for about 30 seconds. Shake the sauce to recombine, then pour it into the wok. Cook until thick. If it gets too thick, add water until it's the right consistency. Add the chicken to the sauce and cook until everything is hot and bubbly. Serve with fried or steamed rice.