

Orange Chicken Recipe

Ingredients:

1. 3/4 lb. chicken cut into small pieces
2. 1/2 a cup of all-purpose flour
3. 2 table spoons of corn starch
4. 1 tea spoon of salt
5. 2 tea spoons of black pepper
6. 4 table spoons of light soya sauce
7. 2 oranges
8. 1 tea spoon orange zest
9. 1 tea spoon ginger juice
10. 1 table spoon hot mustard
11. 3 cloves garlic (grated)
12. 3 table spoons Maple syrup
13. 2 table spoons white vinegar
14. 1 table spoon sesame oil
15. 1 tea spoon sesame seeds (garnishing)
16. 2 green onions chopped into small pieces (garnishing)
17. 2 cups of corn oil for frying

Method:

Cut chicken into small pieces and marinate it with 2 table spoons of light soya sauce for about 1 hour.

In a separate bowl take half a cup of all-purpose flour, 1 table spoon of corn starch, half a tea spoon of salt and 1 tea spoon of black pepper. Mix it well and this makes your breading.

Now start cooking by putting oil in a frying bowl and put the stove on high heat. When the oil is hot, mix a few pieces of chicken in the breading and fry them in

the bowl. This will take about 3 minutes a batch. Once the first batch is done bring the temperature down to medium high. All the chicken will be cooked in within approximately 3 batches.

Each time you complete a batch, put it in a bowl and cover it up with a lid. This will keep the chicken warm and soft. Keep it covered until it is time to mix it with the sauce which you will prepare in the next step.

After all the chicken is cooked prepare the sauce. Take another bowl or reuse the same frying bowl by washing and drying. Start by putting in the orange juice and put the stove on medium low heat. Then put 2 table spoons of light soya sauce, white vinegar, orange zest, ginger juice, hot mustard, garlic, maple syrup, 1 table spoon of corn starch mixed in water, sesame oil, half a tea spoon of salt and 1 tea spoon of black pepper. Cook this till it starts thickening. Once it thickens a little put the cooked chicken in the bowl. Mix it well till all the chicken is nicely covered in the thick sauce.

Then garnish the chicken with scallions and sesame seeds.

Orange chicken is now ready to eat. We had it with plain white rice. It tastes great with it.

Enjoy and share with families and friends.

Chef Pops