

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(10) Chicken of the Gods

2 whole chicken breasts, sliced thin

Some water chestnut powder for coating chicken

1 egg white

1/2 teaspoon salt

1/2 cup half and half cream

2 oz sliced mushrooms

Dash of sesame oil

1 cup soup stock

Cornstarch solution

1. Mix egg white with chicken and coat it with water chestnut powder. Deep fry meat until well cooked. Set aside.
2. Boil soup stock with sliced mushrooms.
3. Add half and half cream and the remainder of the ingredients. Thicken with cornstarch solution into a gravy.
4. Cut the chicken into pieces and top with the half & half cream sauce.

Kwan's comment: For creamy taste chicken, this is it.