

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(11) Lemon Chicken

To prepare the chicken the same way as Chicken of the Gods and substitute the half and half cream sauce with the lemon gravy. You now have a dish of sweet and sour chicken with lemon flavor.

2 whole chicken breasts, sliced thin

Water chestnut powder for coating chicken

1 egg white

1/2 teaspoon salt

1/2 cup lemonade powder concentrate

1 lemon, sliced cut to pieces

Sugar to taste

1/2 cup soup stock

Cornstarch solution

1. Mix egg white with chicken and coat with water chestnut powder. Deep fry meat until well done.
2. Boil soup stock, then add lemon powder, sugar and cornstarch solution to a gravy.
3. Cut chicken to bite size pieces and place them on a plate with lemon slices around them, top with lemon gravy.