

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(12) Peanut Butter Chicken

3 tablespoon peanut butter

1/3 teaspoon red chili flakes (crushed chili)

1/3 cup oil

Salt to taste

1/2 teaspoon sugar

8 oz chicken, chunk cut

1/3 lb. napa cabbage

1 cup soup stock

Cornstarch solution

1. Boil Napa cabbage until soft. Drain water and arrange on the bottom of a serving dish.
2. Heat the oil in a wok. Place the red chili flakes and the salt in the oil to flavor. Pan fry the chicken until half cooked.
3. Stir in the soup stock, sugar and peanut butter and cover wok until the chicken is cooked. Remove cover and reduce soup stock by half. Add the cornstarch to make a gravy. Serve on top of the napa cabbage.