

The Limehouse Restaurant Recipes  
by Kwan Y. Jung, 1988

### **(8) Cashew Chicken**

10 oz chicken, white meat, chunk cut

1/3 cup cashew nuts, toasted

1 oz celery, chunk cut

1 oz water chestnuts, sliced

1 oz bamboo shoots, sliced

3 oz button mushrooms, sliced

2 oz snow peas, pick off both ends

1 teaspoon ginger, minced

1 teaspoon salt

1/2 teaspoon sugar

1/2 cup oil

1 cup soup stock

Cornstarch solution

1. Heat oil in a wok to 275 degrees hot. Deep fry cashews until golden brown. Set aside to cool. Nowadays toasted cashews are readily available in local markets.

2. Heat a small amount of oil for stir frying. When hot, add the salt and minced ginger. Stir fry for a short time to flavor the oil, then add the chicken.

3. Add all the vegetables. Keep stirring, when vegetables are really hot, add the soup stock and cover the wok to boil.

4. Boil until it has reduced the soup stock by two thirds. When the chicken has been thoroughly cooked, add the sugar and cornstarch solution to thicken. Lastly, mix in cashew nuts and serve.