

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(9) Kung Pao Chicken

10 oz chicken, chunk cut
1/3 cup peanuts, toasted
1/2 cup diced bamboo shoots
1/2 cup diced water chestnut
1/2 cup mushrooms, sliced
1 green onion, flaked
1 tablespoon oyster sauce
2 tablespoon hoisin sauce
1 teaspoon dark mushroom soy sauce
Pinch of crushed red chili
Dash of sesame oil
2 tablespoon wine
1/2 teaspoon salt
1/2 teaspoon sugar
1 teaspoon ginger, minced
1 teaspoon garlic, minced
1 cup soup stock
1/2 cup oil
Cornstarch solution

1. Mix oyster sauce, hoisin sauce, soy sauce, crushed chili, sesame oil, wine, salt, and sugar in a bowl. Add enough soy and oyster sauce to mixture to make the sauce dark.
2. Deep fry chicken until half cooked. Drain oil and set aside.
3. Heat oil in wok and stir in ginger and garlic to flavor oil. Put in diced bamboo shoots and water chestnuts. Add soup stock and heat to boil.
4. Then add chicken to finish cooking. Reduce the soup stock and then add the sauce. Stir until thoroughly mixed. Lastly, add the peanuts and green onion. Thicken the sauce by adding the cornstarch solution.

Kwan's comment: Beef, shrimp or squid may be substituted for the chicken if desired.