

Chinese Lemon Chicken

<http://userealbutter.com/2015/01/04/chinese-lemon-chicken-recipe/>
from [Rasa Malaysia](#)

1 lb. chicken breast or thigh, cut into small pieces (like two bites-sized pieces)
1/4 cup cornstarch
1/4 cup all-purpose flour (use 1/4 cup cornstarch instead of flour for gluten-free recipe)
vegetable oil for frying
1 tsp sesame seeds

marinade

1 tbsp soy sauce (use gluten-free soy sauce for gluten-free recipe)
1 tbsp Shaoxing cooking wine
1 tbsp cornstarch

sauce

6 tbsps lemon juice (fresh is best)
2 tbsps sugar (or more to taste)
5 tbsps water
1 tsp cornstarch
pinch of salt

Place the chicken and the marinade ingredients (soy sauce, Shaoxing cooking wine, and 1 tbsp cornstarch) in a medium bowl and mix together until the chicken is completely coated. Let marinate for 30 minutes. Mix the 1/4 cup of cornstarch and 1/4 cup of flour (or use 1/2 cup of cornstarch and omit the flour for gluten-free) together in a shallow bowl. Set aside. Whisk all of the sauce ingredients together in a small saucepan and bring to a boil until thickened. Turn off the heat and cover.

Heat 2-inches of oil in a wok or a frying pan to 375°F. Coat the chicken pieces in the cornstarch mixture and fry several pieces of chicken at a time until golden brown (about 3-4 minutes for me). Remove the fried chicken pieces from the oil and drain on a paper towel-lined cooling rack or plate. When all of the chicken is fried, place the pieces in a large bowl. If the sauce is cool, rewarm it until hot and then pour the sauce over the chicken. Toss to coat the chicken. Sprinkle sesame seeds over the chicken and serve hot. Serves 4.