

## Kung Pao Chicken

<http://userealbutter.com/2010/02/17/kung-pao-chicken-recipe/>

*slightly modified from [Rasamalaysia](#)*

1 lb. chicken, cubed (I prefer to use thigh meat trimmed of as much fat as possible)  
1 tsp cornstarch  
2 tsps soy sauce  
1 tbsp Shaoxing cooking sherry  
1 tsp sesame oil  
3 tsps vegetable oil (not olive oil)  
8-12 dried red chili peppers, halved and de-seeded  
5 slices of ginger  
2 cloves garlic, sliced  
1 cup whole bamboo shoots, diced (optional)  
1/2 cup peanuts or cashews, roasted and unsalted  
2 stalks green onions, diced

### **sauce**

2 tsps soy sauce  
1 tsp sugar  
1/4 tsp black vinegar  
2 tsps water  
1/2 tsp cornstarch

Mix together in a small bowl.

**Make the kung pao chicken:** Mix the chicken with 1 teaspoon of cornstarch, 2 teaspoons of soy sauce, 1 tablespoon of Shaoxing cooking sherry, and 1 teaspoon of sesame oil. Let sit for 30 minutes. Heat 2 tablespoons of cooking oil in a wok, sauté pan, or large frying pan on high heat. When the oil is hot, add the chicken and stir-fry until half-cooked. Remove the chicken from the pan to a bowl. Heat the remaining cooking oil in the same pan on high heat. Toss in the ginger, garlic, and red peppers, stirring until the oil is fragrant. Add the chicken, bamboo shoots, and nuts and stir for a few turns. Pour in the sauce and continue to stir-fry until the chicken is coated and cooked. Add the green onions, stir, and serve hot.