**General Tso’s Chicken**

**Yield**: 4 Servings

**Equipment:**

1 - Saucepot

1 - Deep Fryer

1 - Bowl

1 - Whisk

1 - Cup

1 - Chef’s Knife

1 - Cutting Board

1 - Measuring Spoon and Cup Set

**Ingredients:**

1 pound Chicken, cut into 1-inch chucks

1/4 cup + 1 tablespoon Cornstarch

1/4 cup Flour

1 tablespoon Ginger, minced

1/4 teaspoon Crushed Red Pepper Flakes

2 each Garlic Cloves, minced

3 tablespoon Rice Vinegar

3 tablespoon Soy Sauce

2 teaspoon Hoisin Sauce

1/4 cup Water

3 tablespoon Sugar

Oil for frying

**Instructions:**

1. Preheat deep fryer to 350˚F.
2. Combine 1/4 cup cornstarch and flour. Coat chicken and shake off excess. Set aside.
3. In saucepot, add a little bit of oil, and add the chili flakes, ginger, and garlic. Cook until fragrant.
4. Add rice vinegar, soy sauce, hoisin sauce, and sugar.
5. Combine water and cornstarch. Add into sauce.
6. Cook until sauce is thickened.
7. Deep fry chicken until done and toss into prepared sauce.