

Source: Fast & Easy Oriental Wok Cooking, by Jacqueline Heriteau.  
GENERAL TSO'S CHICKEN (1)  
(Serves 4 )

4 large chicken legs  
1 egg  
1/2 tbsp vegetable oil  
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1/2 tbsp cornstarch

Sauce 1:  
2 green onions  
1.5 Tbsp mushroom soy sauce  
1.5 Tbsp rice wine or dry sherry  
2 .5 inch piece fresh ginger  
grinding of fresh pepper  
3 Tbsp chicken bouillon  
1 tbsp cornstarch  
1.5 Tbsp light soy sauce  
1 tsp brown sugar

Sauce 2:  
1 tsp rice or cider vinegar  
1 tsp sesame oil (optional)  
1/2 tbsp chilli paste (more if you like hot food)

Bone and cut the chicken into .5 inch pieces, combine it with the egg, oil and cornstarch. Combine the ingredients for Sauce 1. Warm 2 serving dishes, one lined with paper towel, in a 250 degree oven. Fill a wok to a depth of 1.5-2 inches with oil, heat to high (400 deg F), or a day-old cube of bread browns in just under a minute. Heat for another 4 mins. Put the chicken pieces in the oil, then stir fry for 3 mins.

Remove the chicken, and keep warm in the paper-lined dish in the oven. Empty the oil from the wok, reduce the heat to medium (350 deg F) and stir in Sauce 1.

As soon as it bubbles, stir in the chicken. Sprinkle sauce 2 over the chicken, stir fry for another minute, then turn into the warm serving dish. Scrape the sauce over the chicken, and serve at once.