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Chicken with Walnuts

- 3 tablespoons soy sauce
- 2 tablespoons dry sherry
- 2 teaspoons cornstarch
- 1 teaspoon sugar
- 1/2 teaspoon crushed red pepper (optional)
- 2 whole medium chicken breasts (1 1/2 pounds total), skinned and boned
- 2 tablespoons cooking oil
- 1/2 cup broken walnuts
- 1 teaspoon grated gingerroot
- 2 medium green peppers, cut into 3/4-inch pieces
- 4 green onions, bias-sliced into 1-inch pieces
- 2 cups hot cooked rice
- Fresh kumquats (optional)

*Save Walnuts
Just!*

For sauce, in a bowl stir together soy sauce, sherry, cornstarch, sugar, and, if desired, red pepper. Set aside. Rinse chicken and pat dry. Cut into 1-inch pieces; set aside.

Preheat a wok or large skillet over high heat; add oil. (Add more oil as necessary during cooking.) Stir-fry walnuts in hot oil about 1 minute or till lightly toasted. Remove from wok or skillet. Add gingerroot; stir-fry for 15 seconds. Add green peppers and green onions; stir-fry about 3 minutes or till crisp-tender. Remove vegetables from the wok or skillet.

Add the chicken to the wok or skillet; stir-fry for 2 to 3 minutes or till no longer pink. Push chicken from the center of the wok. Stir sauce; add to center of wok. Cook and stir till thickened and bubbly. Stir in walnuts and vegetables; and cook and stir for 1 to 2 minutes more or till heated through. Serve with hot rice and, if desired, garnish with kumquats. Makes 4 servings.

Orange Chicken with Walnuts: Prepare as above, except substitute orange juice for the sherry and add 1/2 teaspoon finely shredded orange peel to the sauce. Stir in two oranges, peeled and sectioned, just before serving.