

Chicken with Walnuts

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

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 $\frac{1}{2}$ teaspoon finely shredded orange peel to the sauce. Stir in two oranges, peeled and sectioned, just before serving.