

BOURBON CHICKEN

Submitted by LinMarie



INGREDIENTS

- 2 lbs boneless chicken breasts, cut into bite-size pieces
- 1-2 tablespoon olive oil
- 1 garlic clove, crushed
- 1/4 teaspoon ginger
- 3/4 teaspoon crushed red pepper flakes
- 1/4 cup apple juice
- 1/3 cup light brown sugar
- 2 tablespoons ketchup
- 1 tablespoon cider vinegar
- 1/2 cup water
- 1/3 cup soy sauce

DIRECTIONS

1. Editor's Note: Named Bourbon Chicken because it was supposedly created by a Chinese cook who worked in a restaurant on Bourbon Street.
2. Heat oil in a large skillet.
3. Add chicken pieces and cook until lightly browned.
4. Remove chicken.
5. Add remaining ingredients, heating over medium Heat until well mixed and dissolved.
6. Add chicken and bring to a hard boil.
7. Reduce heat and simmer for 20 minutes.
8. Serve over hot rice and ENJOY.