

1      pound chicken ; breasts -- cubed

1      teaspoon salt

1      teaspoon cornstarch

3              green peppers -- cut into 1/

set above ingredients aside

sauce

2      tablespoon soy sauce

1      tablespoon soybean paste

1      tablespoon sugar

2      tablespoon rice wine vinegar

1/2      teaspoon salt

Mix the above ingredients well and set aside. Cook chicken in a little oil and minced garlic. When the chicken is no longer pink, add the bamboo shoots and the green pepper to the wok (or fry pan if you don't have a wok). Cook for a minute or two. Sprinkle a little of the rice wine vinegar over the chicken/veggie mixture and cook another minute. Add nuts and cook another minute. Pour sauce over the contents of wok and cook until heated through. Serve over hot cooked rice with a nice side dish liked my Szechuan Green Beans (see Green Beans R? under this same BB) Hope you enjoy!

DAN GRUBER (PXSM21A)