

Orange Chicken

Marinade

- 1 egg white
- 2 tablespoons dark soy sauce
- 2 tablespoons Shaoxing wine
- 2 tablespoons vodka
- 1/4 teaspoon baking soda
- 3 tablespoons corn starch
- 1 lbs bonelsee, skinless chicken thighs

For the Sauce

- 1 tablespoons dark soy sauce
- 2 tablespoons Shaoxing wine
- 2 tablespoons Chinese rice vinegar or distilled white vinegar
- 3 tablespoons low sodium chicken broth
- 4 tablespoons sugar or 3
- 1/4 cup juice from 1 orange
- 1 tablespoon corn starch
- 4 strips dried orange peel
- minced garlic
- minced ginger

For the Dry Coating

- 1/2 cup flour
- 1/2 cup corn starch
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt

For the marinade: Beat egg whites in a large bowl until broken down and lightly foamy. Add soy sauce, wine and vodka and whisk to combine. Set aside half of marinade in a small bowl. Add baking soda and corn starch to the large bowl and whisk to combine. Add chicken and coat. Cover with plastic wrap and set aside.