

SAVEUR

Savor a World of Authentic Cuisine

Sep 22, 2014

General Tso's Chicken

While General Tso remains famous in his home province of Hunan, it turns out the eponymous dish named after him is relatively unknown. This recipe comes from author Fuschia Dunlop, who wrote about the dish for [our 150th issue](http://www.saveur.com/article/Travel/General-Tso-Chicken-History) (<http://www.saveur.com/article/Travel/General-Tso-Chicken-History>).

SERVES 2

INGREDIENTS

1 cup plus 2 tbsp. chicken stock
7 tbsp. cornstarch
6 tbsp. rice vinegar
6 tbsp. tomato paste
5 tbsp. light soy sauce
4½ tsp. dark soy sauce
2¼ lb. boneless, skinless chicken thighs, cut into 1½" cubes
3½ cups plus 9 tbsp. peanut oil
3 egg yolks
2 tbsp. minced ginger
2 tbsp. minced garlic
16 chiles de árbol
2 tbsp. toasted sesame oil
Thinly sliced scallions, to garnish



(/gallery/Octobers-Most-Popular-Recipes)

Credit: Todd Coleman

INSTRUCTIONS

1. Whisk stock, 1 tbsp. cornstarch, vinegar, tomato paste, 3 tbsp. light soy sauce, 1 tbsp. dark soy sauce, and 3 tbsp. water in a bowl; set sauce aside.
2. Place remaining cornstarch and both soy sauces, chicken, 3 tbsp. peanut oil, and egg yolks in a bowl; toss. Pour 3½ cups peanut oil in a 14" flat-bottomed wok; heat over medium-high heat until a deep-fry thermometer reads 375°. Working in batches, add chicken; fry, tossing, until cooked through, about 4 minutes. Using a slotted spoon, transfer to a paper towels; set aside. Discard oil; wipe wok clean.
3. Return wok to high heat, and add remaining peanut oil. Add ginger, garlic, and chiles; fry, stirring constantly, until fragrant and chiles begin to change color, about 30 seconds. Add reserved sauce; cook until slightly reduced, about 5 minutes. Add chicken; fry, tossing constantly, until evenly coated with sauce, about

2 minutes. Remove from heat; stir in sesame oil. Transfer to a serving plate; top with scallions.

See all 150 classic recipes featured in our 150th issue »
(<http://www.saveur.com/gallery2/150-Classic-Recipes/>)