

GARLIC CHICKEN

(Hsuen Gee Gai)

1½ lb. chicken thighs
20 snow peas
1 medium-sized yellow onion
2 tbsp. oil
1 tbsp. finely chopped garlic
2 tsp. finely chopped ginger root
½ c. chicken stock
3 green onions, slivered

Seasoning:

1 tsp. salt
1 tsp. sugar
2 tsp. thin soy sauce
1 tbsp. oyster sauce
1 tbsp. white wine
1 tbsp. cornstarch

Sauce:

1 tbsp. hoisin sauce
1 tbsp. catsup
1½ tsp. dark soy sauce
1 tsp. crushed dried red chili pepper
1 tbsp. sesame oil

Serves 4

1. Skin and bone chicken. Cut into pieces 1½" by ½". Place in a bowl.
2. Add seasoning ingredients to chicken. Mix well.
3. Remove tips from snow peas. Cut into 1" pieces on the diagonal.
4. Cut yellow onion into wedges ¼" thick.
5. Combine sauce ingredients and mix well.
6. Heat wok and add oil. Add garlic, ginger, and chicken and stir-fry for 3 minutes over high heat. Add snow peas, yellow onion, and chicken stock. Cover and cook for 2 minutes over high heat.
7. Add sauce mixture and green onions. Mix thoroughly and serve.

Advance preparation: Steps 1–6 may be done a few hours in advance and kept at room temperature. Reheat for 30 seconds before completing recipe.

Variation: Substitute ¼ lb. fresh mushrooms, sliced, and ¼ lb. summer squash, thinly sliced, for the snow peas and yellow onion. Add in step 6. The cooking time remains the same.

Chopsticks, Cleaver,
and Wok: Homestyle
Chinese Cooking by
Jennie Low
(Chronicle Books,
San Francisco,
c1987)