

PINE NUT CHICKEN

(Tsung Mai Gai)

1. Skin and bone chicken. Cut into pieces 1½" by ½". Place in a bowl.
2. Add marinade ingredients to chicken and mix well. Marinate for 1 hour at room temperature, or overnight in the refrigerator.
3. Toast pine nuts in a 325-degree oven until golden brown (about 5 minutes).
4. Peel celery. Cut into 1½"-long pieces. Cut each piece lengthwise into strips, julienne style.
5. Cut onion into wedges ¼" thick.
6. Combine sauce ingredients and mix well.
7. Heat wok and add oil. Add garlic and chicken pieces and stir-fry over high heat for 2 minutes.
8. Add chicken stock, onion, and celery. Cover and cook for 2 minutes.
9. Add sauce. Cook for 30 seconds.
10. Stir in thickener. Cook for 30 seconds.
11. Remove from heat and toss in toasted pine nuts. Serve.

Advance preparation: You may toast pine nuts (step 3) up to 2 weeks in advance and store them in a closed container at room temperature. Steps 1 and 2 and 4–8 may be completed a few hours in advance. Reheat before proceeding to step 9.

Variation: Snow peas or jicama may be substituted for the celery and red onion. Remove tips from 30 snow peas and cut peas into ½" pieces on the diagonal. Prepare ¾ c. shredded jicama. Add snow peas or jicama in step 8; cooking time remains the same.

or 6 chicken thighs
1 whole chicken breast
⅓ c. pine nuts
1 stalk celery
½ small red onion
2½ tbsp. oil
1 tbsp. finely chopped garlic
⅓ c. chicken stock

Marinade:

½ tsp. salt
½ tsp. sugar
1 tsp. thin soy sauce
2 tsp. oyster sauce
1 tbsp. white wine
2 tbsp. cornstarch

Sauce:

1 tbsp. oyster sauce
1 tbsp. sesame oil
1 tbsp. hoisin sauce

Thickener:

2 tsp. cornstarch, mixed well with
2 tsp. cold water

Serves 4

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