

CHICKEN IN HOT BEAN SAUCE

(Min See Gai)

1. Skin and bone chicken. Cut into $\frac{3}{4}$ " cubes. Place in a bowl.
2. Add seasoning ingredients to chicken. Mix well.
3. Cut green onions into $\frac{1}{2}$ " pieces.
4. Peel carrot. Cut into $\frac{1}{2}$ " dice.
5. Mash bean sauce to a paste.
6. Heat wok and add oil. Add garlic, chicken, and carrot and stir-fry for 2 minutes over high heat. Add hot bean sauce and mix thoroughly.
7. Add chicken stock. Bring mixture to a boil. Cover and cook for 2 minutes over high heat.
8. Add jicama and green onion. Cook for 1 minute.
9. Stir in thickener. Cook for 30 seconds. Serve.

Advance preparation: Steps 1-7 may be done a few hours in advance and kept at room temperature.

or $1\frac{1}{2}$ lb.
chicken
thighs

1 whole chicken breast
2 green onions
1 medium-sized carrot
 $1\frac{1}{2}$ tbsp. hot bean sauce
2 tbsp. oil
1 tbsp. finely chopped garlic
 $\frac{1}{2}$ c. chicken stock
 $\frac{3}{4}$ c. diced ($\frac{1}{2}$ ") jicama

Seasoning:

$\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. sugar
1 tsp. thin soy sauce
1 tsp. oyster sauce
1 tsp. white wine
1 tsp. cornstarch

Thickener:

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

Serves 4

Can use baby corn
or
bamboo shoots
instead.

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