

June 1, 1997

### Red-Simmered Chicken (Mommy's Recipe)

1 chicken, cut up  
½ tsp. paprika  
½ tsp. mustard powder  
1 heaping tbl. cornstarch  
3 cloves garlic, minced  
1 piece ginger  
2 tbl. white wine or sherry  
3 tbl. dark soy sauce  
3 tbl. light soy sauce  
1 heaping tbl. sugar  
2 green onions, cut up into 1-inch pieces  
½ to 1 cup water  
oil  
salt to taste

Mix together paprika, mustard powder, and cornstarch. Cover chicken pieces with paprika mixture. Heat oil in a pan. Add chicken pieces; lightly brown over high heat. Heat oil in a pot. Add garlic and ginger to the pot; stir-fry over high heat for about 30 seconds. Add chicken to pot; coat with garlic mixture. Add wine or sherry, dark soy sauce, light soy sauce, sugar, and green onions to the pot. Stir chicken until coated with soy sauce mixture (about 5 minutes). Add ½ to 1 cup water. Bring to a boil. Simmer, covered, about 50 minutes. Add salt to taste. Add more water if liquid starts to dry out.