

Sweet and Sour Sauce

1 teaspoon soy sauce
1/2 cup sugar
1/2 cup pineapple juice
1/4 cup ketchup
1/4 cup apple cider vinegar
2 tablespoons cornstarch
2 tablespoons water

Mix together the soy sauce, sugar, pineapple juice, ketchup, and vinegar. Bring this mixture to a boil, and simmer for about one minute. If you want the sauce to be thicker, stir together the cornstarch and water, and add just enough of this cornstarch and water mixture to the simmering sauce while stirring to reach the desired thickness.

Fried Chicken:

Cut pieces of chicken ~~from~~ ^{from} 7 chicken legs.

Toss pieces in mixture of 1 Tbl. soy sauce, 1 Tbl. lemon juice, 2 tsp. salt, 1 Tbl. dry sherry, juice from 1 slice of ginger, and juice from 3 pieces of garlic, let sit in refrigerator for 2 hours (can let sit overnight),

Place pieces in a dish.

Sprinkle with flour (coat the pieces with a thin layer of flour).

Beat one egg.

Coat pieces with egg.

Prepare mixture of 1 cup of finely powdered soda cracker, 1 cup flour, 3 tablespoons cornstarch,

Coat chicken pieces with cracker mixture.

~~Fry~~ Fry pieces in vegetable oil.