



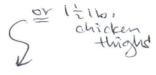
CURRIED CHICKEN

(Gah-Li Gai)

- 1. Skin and bone chicken. Cut into pieces 11/2" by 1/2".
- 2. Slice the mushrooms.
- 3. Cut yellow onion into wedges 1/4" thick.
- 4. Combine sauce ingredients and mix well.
- 5. Heat wok and add oil. Add garlic, curry powder, and chicken and stir-fry for 2 minutes over high heat.
- 6. Mix in sauce mixture and bring to a boil. Cover and cook for 3 minutes over high heat.
- 7. Add yellow onion and mushrooms. Cover and cook for 2 minutes.
- 8. Stir in thickener ingredients and green onion. Cook for 30 seconds. Serve.

Advance preparation: The entire recipe may be prepared a few days in advance and refrigerated.

nobsticks, Cleaver, and Wok? Homestyle Chinese Cooking, by Jennie



1 whole chicken breast
1/4 lb. fresh mushrooms
1/2 medium-sized yellow onion
2 tbsp. oil
1 tbsp. finely chopped garlic
1 tbsp. curry powder
1 green onion, finely chopped

Sauce:

1 tsp. salt 1 tsp. sugar 1 tbsp. white wine 1 tbsp. oyster sauce 1 c. chicken stock

Thickener:

1 tbsp. cornstarch, mixed well with 2 tbsp. cold water 1½ tsp. sesame oil

Serves 4