

## CURRIED CHICKEN

(Gah-Li Gai)

1. Skin and bone chicken. Cut into pieces  $1\frac{1}{2}$ " by  $\frac{1}{2}$ ".
2. Slice the mushrooms.
3. Cut yellow onion into wedges  $\frac{1}{4}$ " 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.

or  $1\frac{1}{2}$  lb. chicken thighs  
1 whole chicken breast  
 $\frac{1}{4}$  lb. fresh mushrooms  
 $\frac{1}{2}$  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  
 $1\frac{1}{2}$  tsp. sesame oil

Serves 4

Chopsticks, Cleaver,  
and Wok =  
Homestyle  
Chinese Cooking,  
by Jennie  
Low,  
Chronicle Books,  
San Francisco,  
c1987