

## CHICKEN - SZECHUAN Andrea

1 T Cornstarch

3 T soy sauce

2 lge chicken breasts, boned, skinned and cut into 1/2" cubes

1 T dry sherry

2 t sugar

1 t vinegar 1/4 C oil

1 t crushed red pepper

2 scallions or green onions, sliced

1/2 t ground ginger

1/2 C salted peanuts

1/4 C oil

Blend cornstarch and 1 T soy sauce in bowl, mix in chicken and set aside. Heat oil in wok. Add red pepper and cook until black, about 10 to 15 seconds. Add chicken and stir-fry three min. Remove chicken; set aside. Stir-fry onions and ginger one min. Mix in chicken and stir-fry one min. Mix in peanuts.

Remove from heat and serve on rice.