

## ***KUNG PAO CHICKEN***

*(from the Bewitching Kitchen)*

*to marinate the chicken:*

- 3 boneless/skinless chicken breast cut into 1 inch cubes
- 1 tablespoon dry sherry
- 1 tablespoon light soy sauce
- 2 teaspoons baking soda
- 1 teaspoon cornstarch

*for the sauce:*

- 1/2 cup chicken stock
- 1/3 cup soy sauce
- 2 tablespoons balsamic vinegar
- 2 tablespoon dry sherry
- 3 tsp hoisin sauce
- 1 tablespoons sugar
- 1 teaspoon cornstarch

*for the stir-fry:*

- 4 tablespoons peanut oil, divided
- 1 tablespoon minced ginger
- 1/2 red bell pepper seeded and diced
- 1/2 yellow or orange bell pepper seeded and diced
- 1 Serrano pepper, seeded and finely minced (or another hot pepper of your choice)
- 1 tablespoon (or to taste) Sichuan peppercorns, coarsely ground
- 1/2 cup roasted/unsalted peanuts
- 2 teaspoons sesame oil

Combine all ingredients for the chicken in a shallow bowl; cover and marinate for 30 minutes. Whisk sauce ingredients together and set aside. Heat a large skillet or wok over high heat. Add 2 tablespoons peanut oil, allow to heat up, then add marinated chicken. Stir-fry chicken for a few minutes, until edges are browned, which will happen reasonably quickly because of the baking soda. Remove from the pan and set aside.

Add remaining cooking oil to the pan, stir in ginger, bell peppers, and Sichuan peppercorns and stir fry for a couple of minutes. Pour the reserved sauce into the pan and bring it to a boil. Add the chicken pieces, and heat everything together for a couple more minutes. Add the peanuts, sesame oil, and serve over rice.