

## **Orange Chicken Recipe (Orange Peel Chicken)**

### **Ingredients:**

1/2 pound chicken breast (cut into bite-size cubes)  
5 dried red chilies (cut into 1.5 inch length, seeded and soaked in warm water)  
1 teaspoon minced orange zest  
2 cloves garlic (minced)  
1 inch ginger (minced)  
1 stalk scallion (use the white part only, cut into thin threads for garnishing)  
2 teaspoons oil  
Oil for deep frying

### **Orange Sauce:**

1/4 cup freshly-squeezed orange juice  
3 tablespoons canned chicken broth  
1 tablespoon soy sauce  
2 teaspoons Chinese rice wine or dry sherry  
1/2 teaspoon sesame oil  
1 teaspoon rice vinegar  
5 teaspoons sugar  
1/8 teaspoon white pepper powder  
1 teaspoon corn starch  
Salt to taste

### **Frying Batter:**

1/2 cup water  
2 oz. all-purpose flour  
1 oz. corn starch  
1/2 teaspoon baking soda  
1/2 egg  
1 teaspoon cooking oil  
1 small pinch of salt

### **Method:**

Mix the orange sauce ingredients and set aside.

Mix the frying batter and dip the chicken meat into the batter. Heat up a pot/wok of cooking oil. When the cooking oil is hot enough for frying, drop the chicken pieces into the oil and deep fry them until they turn golden brown or crispy. Transfer them out onto a plate lined with paper towels to soak up the excess oil.

In a wok, add 2 teaspoons of cooking oil and quickly stir-fry the minced garlic and ginger until aromatic. Add in the dried red chilies and toss around until you smell the spicy aroma. Follow by the minced orange zest and then chicken. Quickly stir the chicken around before adding the orange sauce mixture. Continue to stir-fry until the sauce thickens. Dish out, garnish with the scallion threads and serve immediately with steamed white rice.