

Bourbon Chicken

Ingredients

1 1/2 lb Chicken Breasts (cut into	1-inch pieces)
5 T Water	1 t Soy Sauce (plus 2 tablespoons)
2 t Cornstarch (plus 1 tablespoon)	1 t Dark Soy Sauce
1 t Rice Vinegar	3 T Dark Brown Sugar
1/2 c Chicken Broth	1/2 t Sesame Oil
1/8 t White Pepper	3 T Vegetable Oil
1 Ginger Slice (smashed)	2 clv Garlic (minced)
1/4 c Onion (minced)	2 T Bourbon
1 Green Onion (sliced)	

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Instructions

1. Mix 3 tablespoons water and 1 teaspoon soy sauce with the chicken chunks, working it with your hands until the chicken has absorbed all of the liquid. Once the chicken has absorbed the liquid, mix 2 teaspoons of cornstarch into the chicken until well combined and set aside.
2. In a small bowl combine 2 tablespoons soy sauce, dark soy sauce, rice vinegar, dark brown sugar, chicken broth, sesame oil and white pepper and set aside.
3. Heat vegetable oil in a large frying pan on high heat until just smoking, and spread the chicken evenly. Let the chicken sear on one side for 1 minute. Use a metal spatula to turn the chicken and sear another minute. Turn off the heat and move the seared chicken to a plate. Set aside.
4. In a small bowl mix 1 tablespoon cornstarch and 2 tablespoons water. Set aside. Return the pan to medium heat and immediately add the ginger, garlic, and onion. Stir-fry for 20 seconds or until the onion is translucent, taking care not to burn the mixture.
5. Stir in the bourbon to deglaze the pan. After 30 seconds or so, pour in the sauce mixture and stir to further deglaze the sides of the wok. Once the sauce comes to a

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simmer, add the chicken back to the wok.

6. Stir until the sauce comes back to a simmer and gradually stir in the cornstarch and water mixture. Continue to stir and cook until the sauce has thickened enough to coat a spoon.

7. Remove the piece of ginger and stir in the green onions and serve with steamed white rice.