



96 in our 100 Asian Recipes, Does anybody else think Sue is making these names up now?!

Ingredients for the Chicken:-

500g of Boneless Chicken thighs, cubed
120 Milk (Lactose free works fine) to soak the Chicken
3 Cloves of Garlic, minced
A thumb sized piece of Ginger, grated
1 Tbsp of Rice Wine
Cornflour to coat the Chicken
Salt & Pepper

Ingredients for the Sauce:-

1 Tbsp of Soy Sauce
3 Tbsp of Rice Wine
2 Tbsp of Cider Vinegar
1 Tbsp of Gochujang Paste (Gluten free for us)
3 Tbsp of Honey
2 Tsp of Sesame Oil
2 Tbsp of Brown Sugar
3 Cloves of Garlic, minced
A thumb sized piece of Ginger, grated

Salt & Pepper

Method:-

- (1) Soak the Chicken in the Milk for at least 30 minutes in the fridge.
- (2) Drain well.
- (3) Add the Salt & Pepper, Rice Wine, Garlic and Ginger.
- (4) Allow to sit for a further 30 minutes.
- (5) In a pan add all the Sauce ingredients and stir well.
- (6) Bring to the boil then reduce the heat.
- (7) Simmer until the Sauce has thickened slightly and remove from the heat.
- (8) Coat the Chicken pieces in Cornflour.
- (9) In a fryer or a large pan fry heat Oil and fry in batches until lightly coloured.
- (10) Remove and drain on kitchen paper.
- (11) Fry again in a single batch until golden brown.
- (12) Heat the sauce again and then add the Chicken stirring to coat.

This might not be the prettiest plate of food. Don't judge a book by it's cover and all that!

Garnish with chopped Peanuts, sliced Chilli and Sesame Seeds.