



GENERAL'S CHICKEN (serves 4)

Ingredients:

- 1 lb chicken breast, cut into small cubes
- 1 egg
- 3 tbsp corn starch
- water for mixing
- 1/4 bottle ASIATIQUE stir-fry

Sauce:

- 2 tbsp sugar
- 1 tbsp vinegar
- hot sauce to taste
- 2 cups vegetable oil

In a mixing bowl, add egg to chicken cubes. While mixing, add water and cornstarch to a medium consistency. Place pieces of chicken in a pre heated deep pan with 2 cups hot vegetable oil. When chicken pieces turns golden brown, remove to a plate with dry towel. Repeat process in small batches.

In a hot saute pan, add ASIATIQUE stir-fry sauce. When sauce simmers, add sugar, vinegar and hot sauce to taste. Simmer sauce for another 30 seconds. Place chicken pieces and toss for 2 minutes. Serve immediately.