

# CANTONESE CHICKEN & PORK

F EASY

Last Modified: 01/12/2016

PREP: 30 Min  
COOK: 10 Min  
STIR-FRY

ASIAN

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Chicken Thighs (Boneless / Skinless)	Cubed
1/2	Pound	Ground Pork (Lean)	Crumbled
2	Tsp	Kosher Salt	Divided
4	Tbsp	All Purpose Flour	
2	Tbsp	Garlic	Minced
2	Tbsp	Fermented Black Bean Paste (Assi)	
2	Tbsp	Fresh Ginger (Peeled)	Minced
2	Stalks	Green Onions (Greens & Whites)	Thin Sliced
4	Stalks	Green Onions (Greens & Whites)	French Cut
2	Tbsp	Sherry (Holland House)	Divided
2	Tbsp	Soy Sauce (Lee Kum Kee)	
1 1/2	Cups	Chicken Stock (Swanson)	
3	Tbsp	Corn Starch	
2	Large	Eggs	Beaten
2 ~ 4	Cups	Peanut Oil (For Deep Frying)	

## PREPARATION

<b>NOTE</b>	This entire dish is stir-fried in a single Wok.
<b>TOOLS</b>	1) Large Wok & Lid 2) Plastic Bag
<b>PREP</b>	<b>DISH</b> 1) Thinly slice 2 stalks of Green Onion and set them aside. 2) Coarsely bias chop 4 stalks of Green Onions into 1 inch long pieces (slicing the white parts into quarters lengthwise) and set them aside. 3) Cut the Chicken Thighs into 1 inch square pieces (about 6 to 8 pieces each), removing any excess clumps of fat and set them aside.
<b>1</b>	Place 1 teaspoon of the Salt and the Flour in a plastic bag. Put the Chicken Pieces in and shake to coat them evenly. In a large wok over high heat, add in the Peanut Oil and heat until smoking. Deep fry the Chicken Pieces until nicely browned, set them aside to drain on paper towels.
<b>2</b>	Remove all but 2 teaspoons of the Oil and add in the sliced Green Onions and Ginger and stir-fry them for 30 seconds.
<b>3</b>	Add in the Ground Pork and stir-fry until the color changes (separating it into small pieces). Add the Soy Sauce, Black Bean Paste, Chicken Stock and 1 tablespoon of Sherry, - and bring it to a boil.
<b>4</b>	Return the Chicken to the mixture, add in the rest of the Sherry, cover and stir-fry for 3 minutes more.
<b>5</b>	Remove the lid and bring it to a boil, slowly, stir in the Corn Starch mixed equally with water until the mixture thickens. Season to taste with Salt. Add in the Frenched Green Onions and slowly pour in the beaten Eggs while stirring - stir-fry for 30 seconds.
<b>SERVE</b>	Place on a serving platter and serve while hot.