

P.F. CHANGS GENERAL TSO'S CHICKEN

F EASY

Last Modified: 01/17/2016

PREP: 30 Min
COOK: 20 Min
DEEP FRYER

BAR & RESTAURANT COPY

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3	Pounds	Chicken Thighs (Boneless / Skinless)	Chunked
OR			
3	Pounds	Chicken Breasts (Boneless / Skinless)	Chunked
2	Cups	Green Onions (Greens & Whites)	Coarse Slice
8	Small	Dried Thai (Or Bird) Chilies	Seeded
2	Cups	Broccoli Florets	
1	Quart	Peanut Oil (LouAna) For Frying	

CORN STARCH SLURRY			
1/4	Cup	Soy Sauce (Lee Kum Kee)	
1	Large	Egg	Beaten
1	Cup	Corn Starch	

GENERAL TSO'S SAUCE			
1/2	Cup	Corn Starch	
1/4	Cup	Orange Juice	
3/4	Cup	Light Brown Sugar	Packed
1/2	Cup	Soy Sauce (Lee Kum Kee)	
1/4	Cup	Distilled White Vinegar (Heinz)	
1/4	Cup	Dry White Wine (Chablis)	
1	14 1/2 Oz	Can Chicken Stock (Swanson)	
1 1/2	Tsp	Fresh Ginger (Peeled)	Grated
1 1/2	Tsp	Garlic	Minced
8 ~12	Whole	Dried Chinese Red Peppers (Tien Tsin)	To Taste

PREPARATION	
FACTOID	This makes a bunch, but it reheats very well. Leaving the Dried Peppers whole allows people to pick them out.
OPTION	This General Tso's Sauce is GREAT on just about anything you can imagine being cooked on the grill: Shrimp, Shish Kebob, Chicken, Fish, etc.
FACTOID	Technically, General Tso's Chicken is made using only Thigh Meat. Some Restaurants have recently switched to Breast Meat.
TOOLS	1) Quart Jar & Lid 2) Large Mixing Bowl 3) Dutch Oven 4) Deep Frying Thermometer 5) Wok 6) Wire Rack

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PREP	<p>DISH</p> <p>1) Cut the Chicken Thighs into 3/4" chunks and set them aside. 2) Cut the stem ends off of the Dried Peppers, spoon out the seeds and set them aside. 3) Preheat the oven to 200 degrees with a rack near the bottom.</p>
PREP	<p>GENERAL TSO'S SAUCE</p> <p>1) Peel and grate the Ginger and add it into the quart jar. Mince the Garlic Cloves and add them into the jar. 2) Place the remaining General Tso's Sauce ingredients (EXCEPT for the Dried Hot Peppers) in the jar, seal and shake it well to mix. If you make this ahead of time just refrigerate until needed, shaking it again when you are ready to use it.</p>
1	In a dutch oven or a wok over medium high heat or in a deep fryer, bring the Peanut Oil to 350 degrees and attempt to keep it there during frying.
2	Mix the Corn Starch Slurry in a large mixing bowl - the mixture will be strange but trust me, it works. It will be VERY thick, almost paste-like. Add in Chicken Pieces 7 or 8 at a time to coat. Using a fork remove ONE Chicken Piece at a time and let the excess mixture drip off. Place them on a wire rack over paper towels. YES, even though the mixture has a weird consistency it will not stick like paste and the excess will drip off. Begin deep frying the first in batches as soon as you finish coating all of them.
3	Add the breaded Chicken Pieces to the hot Peanut Oil and fry until crispy. Only cook 7 or 8 Chicken Pieces at a time. You do not want to lower the temperature of the Oil by cooking too many at a time. Use a deep frying thermometer to keep track of the Oil temperature.
4	Drain the Chicken Pieces on paper towels. Keep them warm - Put them in an oven preheated to 200 degrees. Repeating until all of the Chicken Pieces are deep fried.
5	In a wok or large skillet (large enough to hold ALL of the Chicken Pieces) over high heat, add a small amount of the used Peanut Oil and heat it to 400 degrees (just smoking).
6	Add in the Green Onions and Hot Peppers and stir fry about 30 seconds. Add in the Broccoli Florets and stir fry for an additional 30 seconds.
7	Shake the General Tso's Sauce Mixture, and then add to the pan with the Onions, Broccoli and Peppers, cook until thick. If it gets too thick, add in a little water. The thickness of the sauce should be heavy enough to THICKLY coat the Chicken Pieces.
8	Add the fried Chicken Pieces to the Sauce in the wok, and cook until all is hot and bubbly. The quicker this is done the crispier the Chicken stays.
SERVE	Serve while hot over Steamed Rice or with Fried Rice on the side.