

KUNG PAO SAUCE

Last Modified: 11/30/2016

PREP: 15 Min
COOK: 15 Min
STOVETOP

F EASY

SAUCE

MAKES 2 1/2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
3	Tbsp	Garlic	Minced
2	Tbsp	Fresh Ginger (Peeled)	Minced
2	Tbsp	Chili Garlic Sauce (Huy Fong)	
1/4	Tsp	Ground Szechwan Peppercorns (HOT, HOT, HOT)	
1	Cup	Dark Soy Sauce (Lee Kum Kee)	
3	Tbsp	Granulated Sugar	
1/2	Cup	Rice Wine Vinegar (Marukan)	
1	Tbsp	Corn Starch	Slurry

PREPARATION

FACTOID	Also known as Gong Bao or Kung Po, it is a very spicy stir-fry Sauce. This classic Sauce in Szechwan Cuisine originated in the Sichuan Province of south-western China and normally includes Szechwan Peppercorns. Although this Sauce is found throughout China, there are regional variations that are typically less spicy than the original Sichuan serving. The Sauce is believed to be named after Ding Baozhen (1820–86), a late Qing Dynasty official, and governor of Sichuan Province. His title was Gongbao. The name "Kung Pao" is derived from this title.
FACTOID	Szechwan Peppercorns were banned by the U.S. government for years, they were even seized from local store shelves for fear it could spread a canker to our citrus trees. During those ban years (1968 to 2005, with the most serious crackdown near the end). Those in the know usually found ways to get a Szechwan Peppercorn supply. But today, with a minimal amount of legwork, the opportunity is open to anyone interested in taking that gateway bite of that authentic hot flavor.
TOOLS	1) Small Stainless Steel Skillet
PREP	DISH 1) Mince the Garlic Cloves and set them aside. 2) Peel and mince the Ginger and add it on top of the Garlic.
1	In a small skillet over high heat, lightly coated with Vegetable Oil, add in the Garlic and Ginger and cook until softened and fragrant. Add in the Chili Garlic Sauce and Sichuan Pepper and cook while stirring until well-blended. Add the Soy Sauce to deglaze the skillet. Add in the Sugar and Rice Vinegar and bring it to a boil, cook while stirring until the mixture thickens.
SERVE	Stir the hot Sauce over the chosen Meat Pieces and serve while hot.