



# Flawless Sesame Chicken (American Restaurant Style)

NIBBLEDISH CONTRIBUTOR

## Ingredients

### Poultry

- 3 whole boneless chicken breasts

### Marinade

- 2 tablespoons light soy sauce
- 1 tablespoon cooking wine or dry sherry
- 3 drops sesame oil
- 2 tablespoons flour
- 2 tablespoons cornstarch
- 2 tablespoons water
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 teaspoon vegetable oil

### Sauce

- 1/2 cup water
  - 1 cup chicken broth
  - 1/8-1/4 cup white vinegar or rice wine vinegar (depending on how sweet you want the sauce)
  - 1/4 cup cornstarch
  - 1 cup sugar
  - 2 tablespoons dark soy sauce
  - 2 tablespoons sesame oil
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- 1 teaspoon chili paste (or more)
  - 1 garlic clove (minced)

### **Frying**

- 3 1/2 cups peanut oil

### **Serving**

- 2 tablespoons toasted sesame seeds

## **Instructions**

### **First, prepare the chicken & marinade:**

1. Cut the chicken into 1-inch cubes.
2. Mix the marinade ingredients (the first 9 ingredients listed).
3. Marinate the chicken for 20-39 minutes.

### **Second, prepare the sauce (perhaps while marinading):**

1. Mix together all of the sauce ingredients (the LAST 9 ingredients beginning with water).
2. Pour them into a small pot and bring to a boil, stirring continuously.
3. Turn the heat down to low and keep warm while you are deep-frying the chicken.

### **Third, to deep-fry the chicken:**

1. Add the marinated chicken pieces a few at a time, and deep-fry until golden brown.
2. Drain on paper towels and then place chicken in warm oven (130 degrees) while you continue frying.
3. Repeat with the remainder of the chicken.

### **Last, to put it all together:**

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1. Just before you are finished deep-frying, bring the sauce back up to a boil.
  2. Place the chicken on a large platter and pour the sauce over.
  3. Sprinkle with sesame seeds.
  4. Serve the Sesame Chicken with rice.