

Chinese Imperial Palace General Tso Chicken

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-imperial-palace-general-tso-s-chicken-recipe>

Ingredients:

- 1/2 cup cornstarch
- 1/4 cup water
- 1 1/2 teaspoons minced garlic
- 1 1/2 teaspoons minced ginger root
- 3/4 cup sugar
- 1/2 cup soy sauce
- 1/4 cup white vinegar
- 1/4 cup dry sherry or dry white wine
- 14 ounces chicken broth
- 3 pounds boneless skinless chicken breast cut into bite sized pieces
- 1/4 cup soy sauce
- 8 dried red chilies small, stems and seeds removed
- 1 beaten egg
- 1 cup cornstarch
- 2 quarts vegetable oil
- 2 cups sliced scallions optional
- rice fried or steamed