96 in our 100 Asian Recipes, Does anybody else think Sue is making these names up now?!

Ingredients for the Chicken:-

500g of Boneless Chicken thighs, cubed
120 Milk (Lactose free works fine) to soak the Chicken
3 Cloves of Garlic, minced
A thumb sized piece of Ginger, grated
1 Tbsp of Rice Wine
Cornflour to coat the Chicken
Salt & Pepper

Ingredients for the Sauce:-

1 Tbsp of Soy Sauce
3 Tbsp of Rice Wine
2 Tbsp of Cider Vinegar
1 Tbsp of Gochujang Paste (Gluten free for us)
3 Tbsp of Honey
2 Tsp of Sesame Oil
2 Tbsp of Brown Sugar
3 Cloves of Garlic, minced
A thumb sized piece of Ginger, grated

Salt & Pepper

Method:-

(1) Soak the Chicken in the Milk for at least 30 minutes in the fridge.
(2) Drain well.
(3) Add the Salt & Pepper, Rice Wine, Garlic and Ginger.
(4) Allow to sit for a further 30 minutes.
(5) In a pan add all the Sauce ingredients and stir well.
(6) Bring to the boil then reduce the heat.
(7) Simmer until the Sauce has thickened slightly and remove from the heat.
(8) Coat the Chicken pieces in Cornflour.
(9) In a fryer or a large pan fry heat Oil and fry in batches until lightly coloured.
(10) Remove and drain on kitchen paper.
(11) Fry again in a single batch until golden brown.
(12) Heat the sauce again and then add the Chicken stirring to coat.

This might not be the prettiest plate of food. Don?t judge a book by it?s cover and all that!

Garnish with chopped Peanuts, sliced Chilli and Sesame Seeds.