

SESAME CHICKEN

FROM CHEF AMELIA'S KITCHEN

A NOTE FROM CHEF AMELIA:

Everybody loves Chinese food. It's my personal hangover cure or perfect when you need some comfort food, and I've tried just about every place in town! Making this sesame chicken from scratch is easier than you think and doesn't require any special ingredients, just takes a decent amount of time. I served it with basmati rice and steamed broccoli, but you can serve it with any of your favorite Chinese side dishes!

INGREDIENTS:

For the Marinade:

- 2 pounds of boneless skinless chicken thighs, diced
- 2 tablespoons minced garlic
- 1 tablespoon minced ginger
- 1 tablespoon soy sauce
- 1 teaspoon crushed red pepper

For the Tempura Batter:

- 1 teaspoon kosher salt
- 1 cup cornstarch
- 1 cup all-purpose flour
- 2 cups seltzer water
- Vegetable oil, for frying

For the Sauce:

- 1/2 cup soy sauce
- 1/2 cup rice wine vinegar
- 1 cup brown sugar
- 3 tablespoons cornstarch
- 2/3 cup of water
- 4 tablespoons of sesame oil
- 1 tablespoon toasted sesame seeds
- 2 tablespoons Thai chile sauce (think Sambal Oelek or Sriracha!)



INSTRUCTIONS:

1. For the chicken, mix all ingredients in a bowl of Ziploc bag and refrigerate overnight.
2. Remove the chicken from the fridge and add batter ingredients to the bowl.
3. Mix thoroughly and allow to sit while you heat 3 inches of vegetable oil in a pot for frying and preheat your oven to 300 degrees.
4. Fry the chicken in batches, making sure to stir with a metal spoon or tongs to avoid the chicken sticking together in clumps.
5. Remove chicken from oil and place on a paper towel lined baking sheet.
6. Place the baking sheet in the oven to stay warm while you fry all the chicken, being careful to keep the cooked chicken in a single layer to avoid sogginess.
7. For the sauce, mix all ingredients in a bowl and set aside.
8. After all the chicken is cooked, pour the sauce in a large saucepan, and add the chicken in batches.
9. Cook over high heat until the sauce boils and thickens, about 5 minutes.
10. Season with salt and pepper to taste. Spoon over steamed rice or noodles and garnish with a flourish of sesame seeds and sliced scallions.