

STARPORT® FOODS

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General Tso Chicken



Ingredient List:

- 1.0 C. **General Kung Pao Sauce (Starport 345)**
- 1.0 C. **Classic Hoi Sin Sauce (Starport128)**
- 2.5 lbs. Marinated, velvetized diced chicken. ½”, boneless, skinless breast or thigh
- .25 lb. Red onion, diced ¼”
- 1.0 lbs. Green bell pepper diced ½”
- 1.0 lb. White mushroom, ¼ cut
- .75 lb. Baby corn ½” long
- .25 lb. Garlic, minced (1/2 C.)
- ¼ C. Corn oil
- .25 lb. Green onions, chopped.



Instructions:

1. See marinate and velvetizing chicken process below.
2. Cut vegetables and set aside.
3. Oil blanch green bell peppers in fryer at 350 F about 30 seconds, remove, drain and set aside.
4. Heat a wok or griddle at high heat, when hot add oil then onions and velvetized chicken; do not stir for 30 seconds to sear the onions and chicken and then add garlic.
5. Add bell peppers, baby corn and stir-fry about 3 minutes.
6. Add **General King Pao Sauce** and **Classic Hoi Sin Sauce** continue to stir-fry until steaming hot.
7. Remove and garnish with green onions.

Chicken Marinade and Velvetization:

1. **To marinate:** For 10 lbs. sliced or diced chicken; mix 0.5 lb. (1 C.) **Marinade Seasoning (Starport 356)**, 1-1/4 C. water and 1 C. oil mix well and marinate chicken for 30 minutes or more.
2. **To velvetize:** Oil blanch chicken in deep fryer at 350 F in 1-pound batches for 60-90 seconds, unclump the chicken pieces, remove and drain off oil.
3. When cool, place in covered container and refrigerate make batch daily.

Pre-mix General Kung Pao Sauce and Classic Hoi Sin Sauce for expediency.