



Asian Cantonese Recipe Classic Spicy Orange Chicken



Ingredients:

- 4 C. **Spicy Orange Sauce** (Gluten Free Starport 127)
- 3 lb. Chicken breast, or thigh, boneless, skinless, sliced 1"x1"x1/2", marinated and battered
- 6 C. **Crispy Seasoning Batter** (Starport 354)
- 1 lb. Red bell peppers, sliced, 1"x1", (3 C.)
- 1 lb. Green bell peppers, sliced, 1"x1", (3 C.)
- 1 lb. Water chestnuts, sliced, canned, (2 C.)
- .5 lb. Onions, sliced, 1"x1", (2 C.)
- 6 ea. Dried Cayenne Peppers
- 3 each Orange, sliced for garnish

Instructions:



1. Marinate chicken using Starport **Marinade Seasoning**, see instructions below.
2. Coat chicken evenly with **Crispy Seasoning Batter** and set aside.
3. Just before frying, roll chicken in **Crispy Seasoning Batter** again to pick up more batter.
4. Divide chicken into 2 batches. Deep fry each batch chicken @ 370 F, about 4 minutes. Remove and let oil re-heat to 370 F, then refry chicken another 4 minutes until golden and done. Remove, drain off excess oil and set aside.
5. Oil blanch red and green bell peppers and onions in 370F oil for 20 seconds. Remove and drain off excess oil.
6. Heat a wok at medium heat, then add oil and dried chili peppers, heat chili until dark brown, remove and discard chili.
7. Add in **Spicy Orange Sauce** (be careful of splattering) and water chestnuts and sauté 20 seconds.
8. Add in oil blanched red and green bell peppers, onions and fried chicken. Toss and coat chicken evenly. Remove immediately and plate.
9. Garnish with orange slices.

Pork or Chicken Marinade and Velvetization:

1. To marinate: For 10 lbs. sliced or diced pork or chicken, add 0.4 lb. ($\frac{7}{8}$ C.) Marinade Seasoning (Starport 356), $\frac{1}{4}$ C. water and 1 C. corn oil. Mix well and marinate for 30 minutes or more.
2. To velvetize: Oil blanch pork or chicken in deep fryer at 350°F in 2-pound batches for 60-80 seconds, un-clumping the chicken pieces with tongs. meat will NOT be fully cooked. Remove and drain.
3. When cool, place in covered container and refrigerate until ready to use. Make batch daily.