

Perfect Sesame Chicken

Savannah · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr

Description

Looking for the best sesame chicken recipe This is it You may want to increase the vinegar and chile paste or lower the amount of sugar It all depends on how sweet tangy or spicy you want the sauce

Ingredients

- - 2 tablespoons all-purpose flour - 2 tablespoons cornstarch - $\frac{1}{4}$ teaspoon baking soda - $\frac{1}{4}$ teaspoon baking powder - 2 tablespoons low-sodium soy sauce - 1 tablespoon dry sherry - 2 tablespoons water - 1 teaspoon vegetable oil - 1 dash sesame oil - 1 pound skinless
- boneless chicken breast meat - cubed - 1 cup chicken broth - 1 cup white sugar - 2 tablespoons distilled white vinegar - 2 tablespoons dark soy sauce - 2 tablespoons sesame oil - 1 teaspoon chile paste - 1 clove garlic
- minced - $\frac{1}{4}$ cup cornstarch - $\frac{1}{2}$ cup water - 1 quart olive oil for frying - 2 tablespoons toasted sesame seeds

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Prepare the battered chicken: Sift flour
2. 2 tablespoons cornstarch
3. baking soda
4. and baking powder into a bowl. Pour in low-sodium soy sauce
5. sherry
6. 2 tablespoons water
7. vegetable oil
8. and dash sesame oil; stir until smooth. Stir in chicken until coated with the batter
9. then cover
10. and refrigerate for 20 minutes. Dotdash Meredith Food Studios Meanwhile
11. make the sauce: Bring chicken broth
12. sugar
13. vinegar
14. dark soy sauce
15. sesame oil
16. chile paste
17. and garlic to a boil in a saucepan over high heat. Dissolve 1/4 cup cornstarch into 1/2 cup water
18. and stir into boiling sauce. Simmer until the sauce thickens and turns clear
19. about 2 minutes. Reduce heat to low
20. and keep sauce warm. Dotdash Meredith Food Studios Heat olive oil in a deep fryer or large saucepan to 375 degrees F (190 degrees C). Carefully drop in battered chicken pieces
21. a few at a time
22. and fry until they turn golden brown and float to the top of the oil
23. 3 to 4 minutes. Drain on a paper towel-lined plate. Dotdash Meredith Food Studios To serve
24. place fried chicken pieces onto a serving platter
25. and pour the hot sauce overtop. Sprinkle with toasted sesame seeds to garnish. Dotdash Meredith Food Studios