

Lemon Chicken II



Rated: ★★★★★

Submitted By: Ladan

Photo By: rocks

Servings: 6

"Following a brief soak in sherry-soy marinade, chicken is egg-battered, quickly fried and then drenched with a syrupy lemon sauce in this marvelous rendition of a Chinese standard."

INGREDIENTS:

3 pounds skinless, boneless chicken breast meat	1/2 teaspoon baking powder
1 tablespoon dry sherry	1/3 cup white sugar
1 tablespoon soy sauce	1 tablespoon cornstarch
1/2 teaspoon salt	1 cup chicken broth
2 eggs	1 tablespoon lemon juice
2 cups vegetable oil	1 teaspoon salt
1/4 cup cornstarch	1 lemon, sliced
	2 tablespoons vegetable oil

DIRECTIONS:

1. In a large bowl combine the chicken, sherry, soy sauce and 1/2 teaspoon salt. Mix together, cover and refrigerate. Let marinate for 15 to 20 minutes.
2. In a small bowl, beat together the eggs, 1/4 cup cornstarch and baking powder to form a batter. In a wok, heat 2 cups oil to 350 degrees F (175 degrees C). Coat chicken with batter and fry in wok until browned. Cut into bite size pieces and set aside.
3. In a medium bowl combine the sugar, 1 tablespoon cornstarch, broth, lemon juice and 1 teaspoon salt. Mix together and add lemon slices. Heat 2 tablespoons oil in wok and slowly stir in lemon sauce mixture. Cook, stirring, until sauce is clear. Pour sauce over chicken and serve.

