

General Tso Tavuk

Crispy General Tso Chicken with sweet and spicy sauce. Learn to make this popular Chinese-American dish at home with step-by-step instructions.

25

HAZIRLIK DK

20

PIRME DK

45

TOPLAM DK

4

PORSIYON

Medium

ZORLUK

General Tso Tavuk

Malzemeler

- 1 lb chicken thigh
- 2 egg
- 1 cup flour
- 11 tbsp corn starch
- 1 cup canola oil
- 2 tsp sesame
- 2 tbsp scallion
- 2 tbsp fresh garlic
- 1 tsp chili flakes
- 1 cup chicken broth
- 2 tbsp hoisin sauce
- 2 tbsp brown sugar
- 1 cup soy sauce
- 0 pinch black pepper
- 0 pinch salt

Yapılış

- Prepare the chicken**

Cut 1 lb chicken into bite-sized pieces, about 1-inch cubes. Pat dry with paper towels.
- Make the egg wash**

Crack 2 eggs into a medium bowl. Add a pinch of salt and a pinch of pepper. Whisk until completely smooth and well combined.
- Prepare the coating**

In a large shallow dish, combine 1 cup all-purpose flour and 11 tablespoons cornstarch. Mix thoroughly until evenly distributed.
- Heat the oil**

Pour 1 cup vegetable oil into a heavy-bottomed pot or deep skillet. Heat over medium-high heat until oil reaches 350°F (175°C). Use a thermometer to monitor temperature.

- 5 Coat the chicken**

Dip each chicken piece first in the egg wash, letting excess drip off, then coat thoroughly in the flour mixture. Press gently to help coating adhere.
- 6 Fry the chicken**

Fry chicken in batches of 8-10 pieces for 4-5 minutes, until golden brown and internal temperature reaches 165°F (74°C). Transfer to paper towels to drain.
- 7 Make the sauce base**

Heat 2 teaspoons oil in a large skillet over medium heat. Add 2 tablespoons minced garlic and cook for 30 seconds until fragrant but not browned.
- 8 Prepare the sauce mixture**

In a bowl, whisk together 1 cup chicken broth, 2 tablespoons hoisin sauce, 2 tablespoons brown sugar, 1 teaspoon soy sauce, and 1 cup cornstarch until completely smooth with no lumps.
- 9 Cook the sauce**

Pour sauce mixture into the skillet with garlic. Bring to a boil while stirring constantly, then reduce heat and simmer for 2-3 minutes until thickened and glossy.
- 10 Finish and serve**

Add fried chicken to the sauce and toss gently to coat each piece evenly. Cook for 1 minute to heat through, then serve immediately.

?puçlar?

Maintain oil temperature at 350°F throughout frying. If the temperature drops too low, the chicken will absorb too much oil and become greasy.

Don't overcrowd the pan when frying. Cook in batches of 8-9 pieces to ensure even cooking and maintain oil temperature.

Thoroughly mix the flour and cornstarch coating to ensure even coverage on all chicken pieces for consistent browning.

Keep one hand dry and one hand wet when coating chicken to prevent the batter from sticking to your fingers and creating a mess.

If the sauce isn't thick enough, whisk in an additional teaspoon of cornstarch mixed with a tablespoon of cold water.

Pat the chicken pieces completely dry with paper towels before coating to help the batter adhere better.

Make the sauce while the chicken is frying to ensure everything comes together hot and fresh.

Adjust sweetness and heat to taste by adding more brown sugar for sweetness or red pepper flakes for spice before serving.