

Spicy Simmered Chinese Chicken

1 whole fryer, cut in pieces, skin removed
brown in 2 tablespoons oil

Sauce

1/3 cup soy sauce (regular or light)
1/3 cup brown sugar
1/2 cup water
1 tablespoon catsup
1/4 cup dry sherry or apple juice
1 teaspoon crushed dried red peppers
3 cloves garlic, pressed
2 - 6 green onions, sliced in 1 inch lengths
sections (I use a whole bunch)

Drain oil and fat from chicken. Return to pan. Combine sauce ingredients and pour over chicken. Simmer, covered for 35 - 45 minutes. Remove chicken to platter. Combine 2 tablespoons cornstarch with 1-2 tablespoons water. Add to bubbling sauce. Stir until thickened. Spoon some of sauce over chicken. Top with toasted sesame seeds. Serve with rice and steamed broccoli. Serve with rice and steamed broccoli. The day after, you can put all the leftovers in a pan, add a quart of tomatoes and a can of corn. Great soup!