

STIR-FRIED CHICKEN IN BIRD'S NEST

*Jan*

- 1 lb. deboned chicken breast
- 2 large green peppers
- 1 can straw mushrooms
- 2 Tbs. minced scallions
- 1 Tbs. minced ginger

- $\frac{1}{2}$  tsp. baking powder
- $1\frac{1}{2}$  Tbs. flour
- $\frac{1}{2}$  tsp. salt
- 1 tsp. rice wine
- 1-3 Tbs. water

- 1 Tbs. ginger wine
- $\frac{1}{2}$  tsp. salt
- 1 tsp. minced garlic
- 1 Tbs. cornstarch
- 1 eggwhite

- 3 Tbs. soy sauce
- $1\frac{1}{2}$  Tbs. rice wine
- $1\frac{1}{2}$  tsp. cornstarch
- $1\frac{1}{2}$  Tbs. sugar

3 cups oil for deep frying  
about 1 lb. taro or 2 large potatoes

1. Remove the tendons from the deboned chicken and cut into  $\frac{1}{2}$  inch squares. Place the chicken pieces in a bowl, add mixture (1), toss lightly and let marinate 30 minutes. Prepare mixture (2) in a small bowl. Cut peppers the same size as the chicken. Parboil the straw mushrooms to remove the tinny taste.
2. Peel the potatoes or taro, cut into thin slices, and shred finely. Place shreds in a bowl. Sprinkle with the baking powder, flour salt, and wine. Add enough water to moisten lightly. Heat a wok, add the peanut oil, and heat the oil to 350 degrees. Dip a slotted strainer in the hot oil and remove. Carefully arrange taro shreds in thin layer inside strainer, starting at top. Depending on size of the strainer and thinness of layer, you may have enough taro for 1-7 nests. When nest is completed, place second strainer, which should also be dipped in hot oil, inside first to hold taro in place. Deep-fry the potato shred 405 minutes in the hot oil until golden brown. Remove and drain on paper towels. Repeat same procedure until all the taro shreds are used up. The taro nests can be reheated in a 350 oven, just before you are ready to eat.
3. Heat a wok, add 2 Tbs. oil. When thin tendrils of smoke appear, add the peppers and stir-fry until just done. Remove from wok. Add 3 more Tbs. of oil to wok. When hot add the chicken pieces and cook until they change color. Remove and drain. Add 1 Tbs. of oil to wok; add the minced ginger and scallions and stir-fry until fragrant. Then add the chicken pieces, mixture (2), the peppers, and the straw mushrooms. Stir-fry until the sauce thickens, stirring constantly. Remove and spoon the mixture into the bird's nests. Serve immediately.