

CHINESE TAKEOUT

MENU:

Appetizer- Wonton Chips w/ Duck Sauce

Rangoon- Cream Cheese filled Wontons w/ Sweet & Sour sauce

Vegetable Egg Rolls

General Tso's & Fried Rice

Sweet & Sour Sauce:

1 Cup pineapple juice

$\frac{3}{4}$ C brown sugar

$\frac{1}{3}$ C rice vinegar

3 Tablespoons ketchup

2 Tablespoons soy sauce

Bring ingredients to a boil in a sauce pot.....ADD slurry mixture

Cornstarch slurry: 1 Tablespoon water + 1 Tablespoon cornstarch

Continue to boil until sauce thickens and coats the back of a spoon.

General Tso's: 1.5 lbs. Chicken thighs (bite size portions)

3 TBSP soy sauce

1 TBSP hoisin sauce

1 TBSP rice vinegar

2 TSP chili paste (sambal)

1 TSP sesame oil

Mix, use 2 TBSP for chicken marinade (30 minutes-overnight)...reserve rest for sauce...toss in cornstarch, fry.

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2 TBSP neutral oil
1TBSP Garlic, minced
1 TBSP Ginger, minced
1 TSP Red Pepper flakes
Reserved Sauce
 $\frac{3}{4}$ C vegetable/chicken stock
3 TBSP brown sugar
1 TBSP water
1 TBSP corn starch

Sauce: heat 2 TBS of neutral oil in sauce pan: add 1 TBS garlic, 1 TBS Ginger, 1 TSP of chili flakes and cook for 30 seconds or until aromatic. Add remaining sauce mixture, $\frac{3}{4}$ chicken/vegetable stock, bring to boil. Add 3 TBSP brown sugar, whisk, finish with 1 tbsp cornstarch/1 tbsp water slurry....mixture should coat back of spoon. Toss chicken in cornstarch, fry and toss in sauce. Serve immediately and garnish with white sesame seeds and green onion.