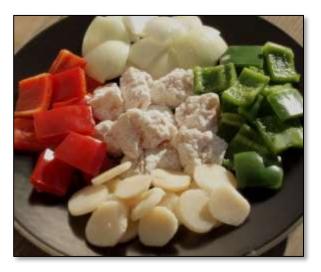




Classic Spicy Orange Chicken





Ingredients

- ¹/₂ C. **Spicy Orange Sauce** (Gluten Free Starport 127)
- 6 oz. Chicken breast, or thigh, boneless, skinless, sliced 1"x1"x1/2", marinated and battered
- ³/₄ C. **Crispy Seasoning Batter** (Starport 354)
- 2.5 oz. Red bell peppers, sliced, 1"x1", (1/2 C.)
- 2.5 oz. Green bell peppers, sliced, 1"x1", (1/2 C.)
- 2 oz. Water chestnuts, sliced, canned, (1/3 C.)
- 2 oz. Onions, sliced, 1"x1", (1/2 C.)
- 2 Tbsp. Infused Chili Tangerine Oil (see recipe) Optional
- 1 slice Orange, peeled and sliced for garnish

Instructions:

- 1. Marinate chicken using Starport Marinade Seasoning, see instructions below.
- 2. Coat chicken evenly with **Crispy Seasoning Batter** and set aside.
- 3. Just before frying, roll chicken in Crispy Seasoning Batter again to pick up more batter.
- 4. Deep fry battered chicken @ 370 F, about 2 minutes. Remove and let oil re-heat to 370 F, then refry chicken another 2 minutes until golden and done. Remove, drain off excess oil and set aside.
- 5. Oil blanch red and green bell peppers and onions in 370F oil for 20 seconds. Remove and drain off excess oil.
- 6. Heat a sauté pan then add 2 Tbsp. **Infused Chili Tangerine Oil** (optional), otherwise use corn oil, and **Spicy Orange Sauce.** Let sauce boil and reduce slightly, then add in water chestnuts and sauté 20 seconds.
- 7. Add in oil blanched red and green bell peppers and onions, stir, and then add in fried chicken. Toss and coat chicken evenly. Remove immediately and plate.
- 8. Garnish with orange slice.

Chicken Marinade:

1. For 10 lbs. sliced or diced chicken, dissolve 0.4 lb. (7/8 C.) **Marinade Seasoning** (Starport 356) in 1-1/4 C. water then add in 1 C. oil. Mix well and marinate meat for 30 minutes or more.





Infused Chili Tangerine Oil



Tangerine peel, dried Red Chili, dried

Ingredients	
8 C.	Corn oil
4 oz.	Red Chili, dried
4 oz.	Tangerine peel, dried

Instructions:

- 1. Heat oil in a deep pot to about 400F.
- 1. Carefully add in both dried red chili and tangerine peel. (Wear eye protection and be sure stove must have good ventilation.)
- 2. Let chili and tangerine peel cook about 1 minute, reduce heat to medium and cook another 2 minutes until chili turns black.
- 3. **DO NOT** do this if you are not regularly cooking with very hot oil.
- 4. Another method is to have the oil, red chili and tangerine peels in a deep pot and slowly bring it to a boil then simmer for about 5 minutes.
- 5. Remove from heat.
- 6. When cool, place in a covered container. The Infused Chili Tangerine Oil is ready to use.