

Spicy Chicken (for about 20 people)

Materials:

- 20 chicken drumsticks
- cooking wine
- soy sauce
- sugar
- ginger
- green onion
- garlic
- Sichuan peppers
- dry red pepper
- white sesame seeds
- sugar
- salt
- oil.

Procedure:

1. Cut chicken drumsticks into small pieces (I ask always Fareway to do that) and mix them with cooking wine, light soy sauce, sugar, salt. Set aside for at least two hours.
2. Heat the oil in a heavy large frying pan. Deep fry the chicken about 5 or minutes per side. Set them aside.
3. Fry ginger, garlic, green onion, Sichuan pepper and dry red peppers for 5 minutes. And then add the chicken and fry 5 minutes more. If needed you can add a little light soy sauce
4. Add white sesame seeds, then stir-fry one or two minutes more.