

# Martin Yan's CHINA

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## Street-Style Crispy Chicken

*Makes 4 servings*

### Marinade

2 cubes (about 1 ounce) red fermented bean curd

¼ teaspoon sugar

¼ teaspoon salt

1/8 teaspoon ground white pepper

1 pound boneless chicken thighs, cut into ½-inch-wide strips

Vegetable oil for deep-frying

2 tablespoons cornstarch

1 egg

1 green onion, green parts only, chopped

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To make the marinade: mash the bean curd with the tines of a fork to a paste. Add the remaining marinade ingredients and mix well. Add the chicken, cover, and for 1 hour or up to 4 hours.

Pour oil to a depth of 2 inches in a stir-fry pan or 2-quart saucepan and heat to 350 degrees F. Mix the cornstarch and egg with a whisk in a medium bowl. Add the chicken and stir to evenly. Working in batches, deep-fry the chicken, gently stirring to prevent pieces from sticking together, until golden brown and crisp, about 5 minutes per batch. Remove with a wire strainer or slotted spoon to paper towels to drain.

Divide the chicken between four parchment paper cones, little brown paper bags, or individual bowls. Garnish each with some of the green onions and serve.

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