



bit spicy

# Sweet and Sour Chicken, Singapore-style

Singapore-style Sweet and Sour is different to Chinese in that it contains chillies and the meat is not battered; instead coated in corn flour before frying. This gives a lighter but crispy texture to the meat. You can add any vegetables you like: we have gone for the basics, but water chestnuts, green beans and even broccoli are options. It also works well with prawns. **serves 2-3**

- 2 tbsp vegetable oil
  - 300g chicken cut into bite-sized pieces
  - 1 small can pineapple in juice
  - 1 medium carrot cut into batons
  - half each of a red and green pepper, sliced
  - 1 medium onion, sliced
  - 4 cloves garlic, crushed
  - thumb-sized piece ginger, grated (don't peel)
  - 2 small fresh chillies, chopped
  - 4 tbsp white vinegar
  - 2 tbsp light soy sauce
  - 2 tbsp rice wine or dry sherry
  - 1 tbsp each of tomato ketchup, sweet chilli sauce and brown sugar
  - 1 tbsp cornflour mixed with 2 tbsp water to make a runny paste
  - oil for deep-frying the chicken
1. Coat the chicken in the cornflour and water and stir to coat.
  2. Combine the pineapple juice, vinegar, sugar, sauces and rice wine to make the sauce.
  3. Heat about 2cm depth of oil in a pan or small wok and fry the chicken pieces in batches until golden. This only takes a couple of minutes. Keep warm.
  4. Heat 2 tbsp oil in a large wok and fry the garlic, chillies, ginger and vegetables for a couple of minutes.
  5. Add the sauce, bring to the boil and let bubble for a couple more before adding the chicken.
  6. Serve with plain rice.