

Asian Gourmet Sauces made by Mei  
**RECIPE CARD**



## WAYS TO USE THIS SAUCE

### STIR FRY WITH IT

Add couple of spoonful of sauces to pork, chicken pieces, or vegetables. Serve it on egg fried rice or fried noodles.

### DIP WITH IT

Perfect sauce to compliment spring rolls, deep-fried mozzarella sticks or cheese. *To make a dipping sauce by re-heating Sweet & Sour Sauce and water = 1:1 tablespoon.*

*Perfect dip For spring rolls, or samosas.*

FOR MORE RECIPE IDEAS PLEASE VISIT:  
[www.meishomemade.co.uk/recipes](http://www.meishomemade.co.uk/recipes)



## Sweet & Sour Chicken HK Style serves 2

Crispy fried chicken pieces and sweet & sour sauce I dare to say it's the most well-known and loved Chinese dish ever. Hence there are many versions of it. My childhood's favourite no doubt is Hong Kong restaurant style.

**YOU'LL NEED A DEEP FRYING PAN OR A WOK.**

### INGREDIENTS

- 6 chicken thighs cut in chunks
- 1 small green pepper cut in squares
- 1 small onion cut in squares
- 100g fresh pineapple chunks (optional)

### FOR THE SAUCE

- 3 tbsp Mei's Sweet & Sour with Pineapple sauce

### PREPARATION

- Marinade chicken pieces with 1 tbsp soy sauce, 1 tsp corn starch, sprinkle of salt and ground white pepper. Allow to stand for 30 minutes.
- Ready-to-use Egg flour batter (optional)

### METHOD pre-heat oven at 180°C for keeping food warm

- Take a deep pan, heat up 1 cup of cooking oil in medium heat for frying chicken pieces.
- To check if the oil is hot enough, drop a little droplet of batter into the oil if it turns crispy nicely in seconds, that means ready.
- Dip the marinated chicken pieces in the flour batter and fry them 3 pieces at the time until brown and cooked through then set aside and continue to cook the rest.
- Once chicken pieces are cooked, pour hot oil into a heat proof container.
- Cook the chopped vegetables with the oil that remains in the pan for a minute in medium heat, add 3 tbsp of Mei's Sweet & Sour with Pineapple sauce, add 2-3 tbsp water to bulk up the sauce.
- When the sauce is glossy, add the fried chicken pieces into sauce and coat them evenly and turn off the heat.
- Serve on egg fried rice, or crispy fried noodles .

Other sauces you might like to try on this recipe: Mei's Sweet Chilli Chutney, Mei's Black Beans Sauce, Mei's Smoked Paprika Chilli Sauce.