

serves 2 people

Cashew Chicken

Canola oil for deep frying
1 lb boneless chicken meat, diced into chunks.
1/3 c whole cashews

Batter

1/2 c milk
1/2 c water
1/2 c flour
1/4 tsp salt

Oyster Sauce

1/2 Tbsp cornstarch
1 cup chicken broth
1/4 tsp salt
1/2 c oyster flavored sauce
2 tsp soy sauce

Heat oil - Dip chunks of chicken in batter - fry -

approximately 1-2 minutes. Drain on paper towel and place on serving platter.

Place cornstarch in small bowl and set aside.

In saucepan over high heat combine chicken broth, salt, oyster flavored sauce and soy sauce and bring just to the boiling point. Reduce heat to med. high.

Stir $\frac{1}{2}$ c hot liquid into cornstarch. Immediately stir cornstarch mixture back into hot liquid and continue to stir until sauce begins to thicken. Makes $\frac{1}{2}$ cups _{sauce}

Pour sauce over prepared chicken, sprinkle with whole cashews and serve.

Serve with rice and snow peas.