



## Tiny Spicy Chicken



4 chicken breasts, cut into small chunks  
1 cup cornstarch  
4 eggs, beaten  
1 cup vegetable oil  
rice, cooked

### Sauce:

3/4 c granulated sugar  
4 T brown sugar  
1 T soy sauce  
1/2 c vinegar  
1/2-1 t fire oil (found in the oriental aisle of the grocery store)  
1/2 t garlic powder  
4 T ketchup  
1/2 c chicken broth

Heat oil in heavy saucepan over almost medium heat. When oil is hot, dip chicken pieces in cornstarch, then in eggs. Fry in oil until crispy and golden brown. Place in glass baking dish. Meanwhile, heat sauce ingredients in saucepan over medium heat until sugar is dissolved. Use more or less fire oil depending on how spicy you like it. Pour sauce over chicken. Bake at 375 for 1 hour, stirring every 15 minutes. Serve over rice.