**Chicken with Chestnuts (China)**

3 Tbsp. soy sauce, divided
2 large boneless chicken breasts, cut in small pieces
3 Tbsp. peanut or vegetable oil
2 green onions, chopped
3 slices fresh ginger, chopped
1 small can prepared chestnuts, drained
2 Tbsp. rice wine
1 Tbsp. sugar
1/2 c. water
1/4 tsp. salt
Cooked rice as an accompaniment

Pour 2 tablespoons soy sauce over chicken pieces and mix well. Marinate for 10 minutes, then drain. In a large skillet over medium-high heat, fry chicken pieces in oil until golden brown. Remove chicken and lower heat to medium.

Add green onions and ginger to skillet and stir-fry until fragrant. Add chicken, chestnuts, rice wine, remaining 1 tablespoon soy sauce, sugar, water, and salt. Cook until liquid is thick. Serve immediately over rice. Makes 4 servings.

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