

Orange Chicken (Amy Jo) Another clone of Panda Express.

2 lbs chicken

1 tablespoon ginger

1 teaspoon garlic

1/2 teaspoon crushed red pepper

1 tablespoon rice wine

1/2 teaspoon sesame oil

1/4 teaspoon white pepper

1 1/2 tablespoons soy sauce

1 1/2 tablespoons water

5 tablespoons granulated sugar

5 tablespoons white vinegar

1 cup orange juice

zest of 1 orange

3 pint jars

Cut chicken into bite sized pieces and stir fry

Add all other ingredients in pan and bring to a light boil

Pour into jars distributing evenly

Add orange juice to fill line if needed

For pints process 75 minutes at 11 lbs pressure, Quarts would need 90 minutes.

When serving add cornstarch to sauce to thicken.

Serve over rice.