



Orange Ginger Chik'n

- 1 can (13 ounce) Fried Chik'n, or FriChik
- 2 tablespoons soy sauce or Bragg Liquid Aminos
- ½ cup orange juice
- 1 teaspoon grated fresh ginger
- 1 clove garlic, minced
- 1 teaspoon toasted sesame seed
- 2 scallions, sliced diagonally
- 2 tablespoons cornstarch
- 2 tablespoons water

Directions: Drain the Chik'n, reserving the liquid. In a sauce pan combine the orange juice, soy sauce, ginger, garlic and ¼ cup of reserved liquid. Bring to a boil and then turn heat to low and simmer for 5 minutes. In a separate dish combine the cornstarch with the water to make a slurry. Slowly add a small amount of the slurry to the simmering sauce, stirring constantly. The sauce will begin to thicken. Continue adding the slurry a little at a time until the sauce is thick enough to coat the back of a spoon.

Add the Chik'n to the sauce and coat well. Serve with brown rice, scallions and toasted sesame seeds.

Submitted by N.A. of North Carolina