



RECIPE
rhino

♥ *recipes worth sharing*

General Tso's Chicken

General Tso's Chicken is one of my favorite Chinese takeout dishes, so I set out to create a Recipe Rhino version that delivers restaurant-quality flavor and crispness at home. After researching some of the highest-rated recipes and comparing the techniques behind them, this recipe combines the best methods into one dependable version with extra sauce for serving over rice.

INGREDIENTS

Chicken

- 1½ pounds boneless, skinless chicken thighs, cut into 1½-inch pieces
- 1 large egg
- 1 teaspoon kosher salt
- 1 teaspoon granulated sugar
- 1 pinch ground white pepper
- 1 cup cornstarch
- Neutral frying oil, as needed

General Tso's Sauce

- 2 tablespoons plus 2 teaspoons vegetable oil
- ¼ cup chopped green onions
- 4 garlic cloves, finely minced or grated
- 1½ teaspoons freshly grated ginger
- 8 dried whole red chilies
- 1 large strip fresh orange zest
- ½ cup granulated sugar
- ½ cup soy sauce
- ¼ cup chicken broth
- 2 tablespoons plus 2 teaspoons peanut oil
- 1 tablespoon plus 1 teaspoon rice vinegar
- 2½ teaspoons toasted sesame oil
- 1 tablespoon plus 1 teaspoon hoisin sauce

Cornstarch Slurry

- 2½ teaspoons cornstarch
- ½ cup water

For Serving

- Hot cooked white rice
- Steamed broccoli, optional
- Sliced green onions, optional
- Toasted sesame seeds, optional

RHINO TIP



For the crispiest chicken, fry in small batches and let the oil return to temperature between each batch. After the first fry, allow the chicken to rest briefly, then fry it again at a slightly higher temperature. Thicken the sauce completely before adding the chicken, and toss for only 30–60 seconds so the coating stays crisp.



Chicken Breast Option

Boneless, skinless chicken thighs are recommended for the juiciest and most tender result, but chicken breast may be substituted. Watch it closely during frying because breast meat can dry out more quickly.



Adjust the Heat

For a milder version, use fewer dried chilies and leave them whole. For additional heat, break one or two chilies open before cooking.



Extra Sauce for Rice

Keep the reserved sauce warm and serve it on the side for spooning over steamed rice rather than adding it all to the chicken.



Add Broccoli

Serve the chicken with steamed or quickly stir-fried broccoli for a complete takeout-style meal.



Orange Flavor Variation

Add a little extra fresh orange zest to the sauce for a brighter citrus note without turning the dish into orange chicken.

TIPS & VARIATIONS



PREP TIME
30 min



COOK TIME
30 min



TEMPERATURE
350°–375°F



YIELD
6 servings

STEP-BY-STEP INSTRUCTIONS

1



Prepare the chicken.

Place the chicken thighs in a large mixing bowl. Add the egg, salt, sugar, and white pepper, then mix until evenly combined. Add the cornstarch gradually, tossing until every piece is thoroughly coated. Set aside while the frying oil heats.

2



Heat the oil and complete the first fry.

Pour enough neutral oil into a deep, heavy-bottomed pot to safely submerge the chicken pieces. Heat the oil to 350°F. Working in small batches, carefully add the chicken one piece at a time. Fry for about 3–4 minutes, until the coating is set, lightly golden, and the chicken begins to float. Transfer to a wire rack and allow each batch to rest while the remaining chicken cooks. Let the oil return to 350°F between batches.

3



Double-fry the chicken.

Increase the oil temperature to 375°F. Beginning with the first batch, fry the chicken again in small batches for about 1–2 minutes, until deeply golden, crisp, and cooked through to an internal temperature of 165°F. Transfer to a clean wire rack to drain.

4



Prepare the sauce.

Heat the vegetable oil in a wok or large skillet over medium-high heat. Add the green onions, garlic, ginger, dried chilies, and orange zest. Cook for 30–60 seconds, stirring constantly, until fragrant without allowing the garlic to burn. Add the sugar, soy sauce, chicken broth, peanut oil, rice vinegar, sesame oil, and hoisin sauce. Stir well and bring the mixture to a boil.

5



Thicken and reserve the extra sauce.

Whisk the cornstarch and water together until completely smooth. Slowly stir the slurry into the boiling sauce. Cook, stirring continuously, until the sauce becomes glossy and thick enough to coat the back of a spoon. Transfer one-fourth of the finished sauce to a small serving bowl. Cover and keep warm for spooning over rice.

6



Glaze and serve the chicken.

Add the twice-fried chicken to the sauce remaining in the wok. Toss over low heat for only 30–60 seconds, until every piece is evenly glazed. Do not simmer the chicken in the sauce, or the coating will begin to soften. Serve immediately with hot rice and the reserved sauce on the side. Garnish with sliced green onions and toasted sesame seeds, if desired.



Family favorites, one recipe at a time.

