

STIR-FRIED CHICKEN WITH CREAMED CORN

(from The Essential New York Times Cookbook)

1 pound boneless chicken breasts (or thighs), cut into small chunks
2 Tbs soy sauce
1 tsp Japanese sesame oil
1 Tbs white wine (or rice wine)
salt to taste
2 Tbs vegetable oil
1 Tbs minced garlic
1 Tbs minced ginger
1/2 tsp red pepper flakes
1 can of creamed corn (15 oz)
1 cup fresh corn kernels
chopped fresh cilantro

Mix the chicken with the soy sauce, the sesame oil, and wine. Season very lightly with salt. Keep at room temperature for 10 to 30 minutes (you can also do this step several hours in advance).

Heat the vegetable oil on a large skillet, when very hot, drain the chicken and add to the pan, without crowding (if necessary, do it in two batches). Let it cook undisturbed until the pieces get a nice golden brown color, then flip them around to cook the other side. The whole process will take less than 5 minutes, if your oil was hot enough to begin with. Turn the heat down, add the garlic, ginger, and red pepper flakes. Cook for a minute, add the creamed corn and corn kernels (no need to defrost if frozen). Cook stirring every once in a while until the dish is heated through, about 5 minutes. Sprinkle with cilantro right before serving, preferably over white rice.