

SCHRAMSBERG

RECIPE

SPICY CHICKEN STIR FRY

*Submitted by
Camp Schramsberg 2005 Alumni,
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PAIR WITH:

CRÉMANT DEMI-SEC



INGREDIENTS

1 T. Sesame Oil, divided in half
¼ cup sliced Onions
¼ cup sliced Carrots
¼ cup sliced Celery
2 boneless, skinless Chicken
Breasts cut into 1" cubes
¼ cup sliced yellow or red Bell
Peppers
¼ cup sliced green onions
1 t. crushed Red Pepper Flakes
2 T. sliced, blanched Almonds
¼ cup Schramsberg Crémant
Juice of half the Orange
4 T. Soy Sauce
1 t. Sugar
1 T. toasted Sesame Seeds

PREPERATION

- Heat skillet, or wok, until very hot and add ½ T. of Sesame Oil.
- Add Onions, Carrots and Celery and cook for about 5 minutes or until Onions start to brown slightly.
- Remove from pan.
- Add remaining ½ T. Sesame Oil to pan, and heat until almost smoking.
- Add Chicken and cook until it starts to brown, stirring frequently.
- Add Bell Peppers, Green Onions, Red Pepper Flakes and Almonds and cook for 3 minutes more.
- Deglaze pan with Schramsberg Crémant and cook for about 1 minute.
- Add Orange Juice, Soy Sauce and Sugar. Reduce until sauce becomes like a glaze.
- Return Onions, Carrots and Celery to pan and stir to incorporate into sauce.
- Heat thoroughly and serve immediately over white rice, sprinkled with toasted Sesame Seeds.