

80 Diapers' Chao Tuduo Si

5 medium potatoes (russet work best)

1/2 white or yellow onion

1 or 2 medium boneless skinless chicken breasts

1 or 2 anaheim peppers

3 cloves garlic, minced

1 inch fresh ginger root, peeled and shredded or minced

Chinese black vinegar

Soy sauce

Peel potatoes. Julienne in a very thin slice-- you are aiming for 1/8 inch juliennes or less. Do the best you can. Cover potatoes in cold water and soak for at least two hours. Every half hour, drain, rinse and refill the water in the bowl.

At the end of the two hours, thinly slice onions and peppers to match potatoes. Mince garlic and ginger. Then slice chicken into the thinnest slices you can.

Add a few tablespoons of vegetable oil to a very large frying pan (use a pot if you need to) and heat over medium heat. Add chicken and cook just till chicken is white (NOT brown! You are not cooking fully.) Remove from pan.

Add additional oil, and add half the ginger and garlic to the pan. Cook until "it smells good", then add peppers and onions, stir fry for 1-2 minutes or till onions are translucent. Again, do not brown! Remove from pan.

Thoroughly drain potatoes. Add more oil to the pan, if needed, and add the other half of the ginger and garlic. Cook until "it smells good", and then add potatoes to pan. Cook over medium heat, stirring constantly but gently. You don't want to them to brown, you want to slowly cook them all the way through without breaking them up.

If potatoes are browning too quickly but not cooking through, you can add a little water and cover to "steam" them for a few minutes. But watch carefully, you do not want to overcook.

When the potatoes are nearly done, add the chicken and veggies back into the pan and stir gently to combine. Cook until finished.

Remove from heat, and add black vinegar, soy sauce and salt to taste.