

Sesame Chicken with Peanut Butter Sauce

(be flexible...add or change ingredients. The end result will still be wonderful)

1 ½ pounds bone in chicken breasts
1 # linguini

¼ Cup (I use more.....I really like sesame seeds!) sesame seeds . Toast in a dry skillet for a minute or two. Be careful; there are only seconds between done and burned!

3-4 T toasted sesame oil (the amber stuff)
1 to 2 t (or more...taste and see) of szechwan chili sauce with garlic.
1 T grated fresh ginger (optional...I didn't have any the last time I made it and it was still great(.
3-4 cloves garlic, minced (or more, if you like)
5 T Tahini or regular soy sauce (try to use Tahini, It does make a difference)
3 T rice wine vinegar (don't use regular cider vinegar)
1 T brown sugar
½ C salad oil
½ C Extra Chunky Peanut Butter (or to taste)

Green onions, sliced on the diagonal for garnish.

Poach chicken breasts and let cool in liquid. I usually add some chicken soup base to the poaching liquid.

Boil 6 quarts of water and add a tablespoon of salt. Cook linguini to al dente. Drain and add a tablespoon of oil to prevent sticking. Set aside in large pasta bowl.

In a food processor, process one T of the sesame seeds (save the rest for garnish), sesame oil, chili sauce, grated ginger, minced garlic, Tahini, rice wine vinegar, brown sugar and salad oil. Process until smooth. Add peanut butter and process just a bit- don't puree all the chunks. If the sauce is too thick, add a little hot water. Taste, and add more chili sauce or peanut butter to your liking.

You can stop now and have a glass or two of wine before you finish.

Pour sauce over linguini and mix well with hands. Skin and bone the chicken and pull apart into shreds. (not too fine. You want edible chunks) and scatter over linguini. Scatter rest of toasted sesame seeds and sliced green onion on top. Cover with plastic wrap until ready to serve. May be held at room temp for a couple of hours, or refrigerate and bring to room temp before serving.