

## CHINESE LEMON LYNX

### Ingredients:

lynx meat, deboned and cut into bite size pieces  
1/2 cup cornstarch  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1/4 cup water  
4 egg yolks, beaten  
2 cups cooking oil  
green onions, sliced

### \*\*\*Lemon Sauce\*\*\*

1 1/2 cup water  
1/2 cup lemon juice  
3 1/2 tablespoons light brown sugar  
3 tablespoons cornstarch  
3 tablespoons honey  
2 teaspoons chicken bouillon granules  
1/4 teaspoon ginger, or more if desired

Combine cornstarch, salt and pepper. Blend in water and egg yolks. Dip chicken pieces into cornstarch-egg mixture. Fry chicken in oil for about 5 minutes until golden. Drain. Sprinkle with green onions. Pour sauce over chicken.

For the sauce: Combine all the ingredients in a saucepan. Cook over medium heat, stirring, about 5 minutes until sauce boils. Pour over chicken. This recipe also works well in a wok.