

- [Home](#)
- [About](#)
- [Recipes](#)
- [Advertise](#)
- [Sitemap](#)
- [Contact](#)

Chinese Lemon Chicken Recipe

June 4, 2008 | By Bobby In [Recipes](#) |  [Print This Post](#)



Why order take out when you can make your own Chinese lemon chicken at home? There are a few different versions of lemon chicken out there, all coming from different countries. Probably the most popular type of lemon chicken would be baked in the oven. We all know baked lemon chicken is great but here is the Chinese version – just like take out or at the buffets. The Chinese version varies greatly from that of other cultures. Like most types of Chinese chicken the chicken is first cut into small chunks, battered, and then deep fried and covered with a sweet-lemon sauce. I do have a confession to make, I used yellow food coloring to get the sauce that amazing bright yellow color. If you have some yellow food coloring on hand, just add a drop or two into the sauce before you heat it. This recipe goes great served with rice and broccoli. Enjoy.



Ingredients:

2 1/2lbs boneless-skinless chicken breasts (cut into 1" cubes)

Marinade-

2 tablespoons soy sauce

½ teaspoon salt

Batter-

2 large eggs

¼ cup cornstarch

½ teaspoon baking powder

1 pinch white pepper

oil (for frying)

Sauce-

1/3 cup sugar

1 cup chicken broth

1 ½ tablespoons cornstarch

2 tablespoons lemon juice

¾ teaspoon salt

3 slices of lemon (peeled)

2 tablespoons oil

yellow food coloring (optional)

Cooking Instructions:



Step 1: Place cut chicken breast pieces into a bowl and mix with 2 tablespoons of soy sauce and ½ teaspoon of salt. Cover and marinate in the refrigerator for 30 minutes.

Step 2: To make the batter – beat 2 large eggs with ¼ cup of cornstarch, a pinch of white pepper and baking powder. Coat the chicken with the batter.

Step 3: Heat deep fryer to 350 degrees and deep-fry in batches until chicken is fully cooked. Drain on paper towels and set aside. You can also cook the chicken using a wok if you don't have a deep fryer.



Step 4: Now, to make the lemon sauce – combine 1/3 cup of sugar, 2 tablespoons cornstarch, 1 cup chicken broth, 2 tablespoons lemon juice, and ¾ teaspoon salt (*if using food coloring you can add it now*). Mix until well combined and add 3 slices of lemon to the sauce mixture.

Step 5: Heat 2 tablespoons of oil in your wok and stir in the lemon sauce mixture and heat until well mixed and sauce becomes clear. Remove lemon slices and pour the sauce over the chicken and mix. Best served with rice and broccoli.

Tags: [cooking](#), [recipes](#), [food and drink](#), [recipe](#)

If you enjoyed this article Subscribe to my [RSS Feed](#).

Be Sociable, Share!



Other Related Posts:

221 Comments so far

1. [grace](#) on June 5th, 2008

who could go back to takeout after eating something like this? i certainly couldn't and wouldn't, because really—who knows what those places are doing to their food... 😊

2. [My Sweet & Saucy](#) on June 5th, 2008

I would never order out again if I could eat this at home every night!

3. [Kevin](#) on June 5th, 2008

That lemon chicken looks amazing!

4. Bobby on June 5th, 2008

grace – haha, it's true you never know what they could be doing 😊

My Sweet & Saucy – exactly, who needs take out? You would love it.

Kevin – thanks, it tasted great.

5. [tye](#) on June 6th, 2008

yum, yum yum!

6. [Costamesa](#) on June 7th, 2008

This looks absolutely delicious

7. Bobby on June 7th, 2008

tye – the lemon chicken is dominant 😊

8. [Pokerstars Rakeback](#) on June 9th, 2008

Your blog is incredibly inspirational, I adore lemon chicken and will absolutely have a go at making this using your recipe.

9. Bobby on June 9th, 2008

Pokerstars – Thanks for the kind comments on my blog. I hope you enjoy the recipe and let me know how it turns out.

10. [Kimberly Edwards](#) on June 9th, 2008

I love lemon chicken...I love anything sour...LOL...Sweet and sour is even better! My husband makes a kickin' General Tso chicken! Thanks for sharing!

Kimberly 😊

CookingWithKimberly.com

11. Bobby on June 9th, 2008

Kimberly – I actually have an amazing recipe for sweet and sour chicken on here 😊 . Hmm, General Tso chicken? I will have to put that on here sometime as well.

12. [Kelly](#) on June 9th, 2008

You are my hero! Lemon chicken is my faaaaaaavorite!

13. Elizabeth on June 10th, 2008

This looks great, and can easily be modified for tofu. I am going to try this substituting the lemon for orange to make an Orange Tofu!

Any ideas on how to do Sesame Chicken? Now that is my weakness.

14. Bobby on June 10th, 2008

Kelly – It feels great to be someones hero, thank you 😊 Lemon chicken really is great.

Elizabeth – Orange Tofu sounds amazing, let me know how it turns out. I actually have an amazing recipe for sesame chicken on this blog – <http://blogchef.net/sesame-chicken-recipe/>

Enjoy!

15. [Indian food](#) on June 10th, 2008

This looks amazing.

16. parastoo on June 12th, 2008

thx for teaching

17. [Sean](#) on June 12th, 2008

I just made this and it turned out great. I used potato starch instead of corn starch (much easier to find here in Prague), but they are practically the same thing. I was a bit skeptical about the breading mix, I'm used to using flour or smashed corn flakes with a separate milk batter mix, but this made a very nice light crust and was a lot less trouble.

18. Bobby on June 12th, 2008

Indian Food – it tastes amazing as well 😊

parastoo – no problem, always glad to help.

Sean – I'm glad you enjoyed it. I think the breading is nearly perfect for this chicken. Many more good recipes to come.

19. [The Grub Hound](#) on June 12th, 2008

Nice looking pics. It doesn't seem to difficult. What can be tweaked to make it healthier?

20. Bobby on June 12th, 2008

The Grub Hound – Thanks. It isn't difficult at all. To make it a little healthier I would suggest cutting down a little on the sugar or replacing the sugar with honey. Hope this helps and let me know how it turns out if you try it.

21. Mitzie on June 13th, 2008

I tried it substituting tofu for chicken and it turned out pretty well!

The sauce tastes good 😊

22. Bobby on June 13th, 2008

Mitzie – sounds interesting. I'm glad you enjoyed the recipe...and yes the sauce is great 😊

23. christina on June 14th, 2008

Could you use oranges instead of lemons?

24. Bobby on June 14th, 2008

christina – I don't see why not, it's going to have a different flavor though. I have a great recipe for Orange Chicken on this blog – <http://blogchef.net/orange-chicken-recipe/>

That recipe is very similar to this one. If it looks good to you give it a try.

25. [HoneyB](#) on June 15th, 2008

This looks so good, and easier than I thought to make! Thanks for visiting my blog!

26. Bobby on June 15th, 2008

HoneyB – Yes, it's really easy and tastes amazing!

27. JMB on June 15th, 2008

I made this tonight. Aside from being much easier than expected, it was a HUGE hit! My picky eater of a partner asked for the leftovers for lunch. Slightly less lemony than expected (and I added a ton) but still really delicious and not too bad of a clean up. Thanks for posting this!

28. Bobby on June 15th, 2008

JMB – I'm glad you enjoyed it. If you want more lemon flavor try adding a little grated lemon zest to the sauce.

29. kbtruong on June 16th, 2008

thanks for the recipe, this looks delicious!!

30. Brad on June 18th, 2008

I have been looking for ways to cut down on my eating out costs. The cost has been getting out of control. I made this last night and was absolutely amazed with how it came out. I packed the leftover up for lunch at work and ended up eating it as soon as I got to work this morning. Oops. Anyhow, that just means I have to go home for lunch and eat what I thought was going to be my dinner. It will be okay because now I will have to give your sesame chicken a shot tonight and maybe the sweat and sour chicken tomorrow.

Hmmm, I will have to see what else you have here. This is going to be a great dish to serve at my Sushi parties for my non-fish eating friends. Thanks a bunch!

BTW, I tried using the lemon zest for a stronger lemon flavor and it was fantastic. Keep up the great work my new friend.

31. Bobby on June 18th, 2008

kbtruong – no problem, I hope you enjoy it.

Brad – Thanks, I'm glad you enjoyed it! I hope you enjoy the sesame and sweet and sour chicken as well. I also so have a recipe for orange chicken on here. Many more good ones to come.

32. [recipes2share](#) on June 18th, 2008

I really love your food & photographs – thank you!

33. [cindy](#) on June 18th, 2008

yes! i have been hunting for a tried and tested lemon chicken recipe since i found good ones for both sesame, orange, and cashew chicken. with this, i will practically have a chinese-take-out menu in my repertoire.

34. Bobby on June 18th, 2008

cindy – great work on the chinese takeout menu. This will be a great edition for sure. Let me know how it turns out!

35. [Vic](#) on June 20th, 2008

Congratulations on the excellent site ! It makes mine look a bit lame, you've got some great pics to go with the recipes.

36. Bobby on June 20th, 2008

Vic – Thanks for the compliments!

37. [tye](#) on June 20th, 2008

This was yummy. I made it tonight. The lemon sauce is to die for. I made a modification though. I used about a Tbsp. or grated lemon peel and skipped the lemon slices. Next time, I will not deep fry the chicken. I will skip the breading process and cook the chicken in a little oil in a pan to lighten it up a little. GREAT recipe. Thanks.

38. Bobby on June 21st, 2008

tye – I'm glad you enjoyed it!

39. Adam on June 28th, 2008

Hey, this is a nice recipe. Just tried it. Was waaaay to sweet, so I will have to half the amount of sugar used next time. I might also skip the batter, since it wasn't crusty after I covered it ith lemon juice – unless I've done something wrong.

40. Bobby on June 28th, 2008

Adam – Yeah, the breading isnt suppose to be crispy because its a batter. If you want crispy chicken trying dipping the chicken pieces first in egg and then shaking with flour before deep frying. Dusting the chicken bits with corn starch is another option.

41. [Chef Tom](#) on July 1st, 2008

Looks pretty good! I'm never satisfied with the lemon chicken at my local Chinese take-out.

42. Victoria on July 3rd, 2008

Thanks for LC recipe. I prefer dark meat. Could you pls tell me how you would do this with chicken thigh meat like Safeway? They told me it was thigh meat but wouldn't divulge the recipe at all.

43. Bobby on July 3rd, 2008

Chef Tom – This recipe should do the trick!

Victoria – Sorry, I have no idea what safeway's lemon chicken tastes like but if you want to use thigh meat just replace the boneless chicken breasts with boneless chicken thighs.

44. Ron on July 11th, 2008

I made this last night, and it was EXCELLENT! I can barely cook at all, but my wife was wowed with this.

On a side note, I poured all of the sauce over the chicken for serving it, and my seven year old said it was too sweet! Next time I'll use a little less of the sauce, maybe even serve it on the side so everyone can spoon their own.

Thanks for the recipe!

45. Mikael on July 23rd, 2008

I don't know how many thank you's I can write here, but it certainly wouldn't be enough. I'm from Norway, and I've looked for lemon chicken everywhere, but it just doesn't exist. Everytime I'm in London or some other decent "Chinese-country" I order lemon chicken, and everytime I get home I search the net, but never find a recipe that looks similar and makes me want to try to make it.

However, this has changed. Your recipe just looks amazing, and I can't wait to try it. I'll run to buy a lemon first thing tomorrow morning.

Thank you so much, you saved my day! I've never visited you before, but I'm sure I'll continue to look around now...

46. Bobby on July 23rd, 2008

Ron – I'm glad you enjoyed the recipe!

Mikael – No problem, let me know how it turns out! Many more great recipes to come.

47. [sharon](#) on July 30th, 2008

WOW! The chicken looks absolutely perfect & delicious. Definitely better looking than the crappy Chinese delivery we had last night!

48. Martin on July 31st, 2008

Hey, I was really looking forward to making lemon chicken. I was going to summer school the last 4 weeks and discovered a Chinese panda express restaurant that served lemon chicken. I ate it every day and knew i just had to learn.

I got a hold of your recipe and tried cooking it but came short.

I finished making the chicken and placed it on paper towels, at that point i was confident thinking all i had now was to make the lemon sauce and im on my way to a wonderful meal.

But, when i made the lemon chicken, i followed every instruction perfectly but i did not come close to getting that lemon sauce taste that i tasted at the restaurant. I tried a second time but again the taste was just not there, not even close. I wonder what im doing wrong?

If you could, can you give me more specific instructions for the lemon sauce.

Also, does it matter what type of Chicken broth i use? I went to the store and there were different types.

49. [Arika](#) on August 1st, 2008

Hi!

I saw your recipe on Tastespotting and knew I had to make it. It was dinner tonight and both my husband and myself really enjoyed it.

The only modifications I made were to use 3 tbsp. lemon juice instead of 2, cut the sugar to 1/4 c., and skip the oil in the sauce at the end.

This lemon sauce is genius. Definitely one I am going to file away for future use on veggie stirfrys.

I hope you don't mind, but I had some questions about frying, I'd never done it before, and posted about it on Chowhound. I linked to your blog though and gave it a favorable review.

Anyhow, thanks for the great sauce!

Arika

<http://chowhound.chow.com/topics/543581>

50. Bobby on August 1st, 2008

Martin – Sorry you didn't enjoy the recipe. I have no idea what the lemon chicken at Panda Express tastes like so I can't help you there. I don't even have a PE close to me but I have been wanting to try their food because everyone talks about it! You shouldn't have any problem making the sauce it's very easy. If you are looking for stronger lemon flavor try adding a little grated lemon zest to the sauce. If you think it's too sweet cut down on the sugar a little bit. I hope this helps, if you have any more questions I will be glad to help you. Thanks.

Arika – I'm glad you enjoyed the recipe! I love the sauce as well, it's so good. Thanks for the link on Chowhound, people seemed like they were really helpful there. I am a guy though, not a girl 😊 If you need any help I will be glad to help you. Thanks.

51. [Arika](#) on August 2nd, 2008

Holy cow, I'm such an arse! I only ever looked at this recipe, neglecting to read your "About" section. Insert virtual foot in mouth =)

One good thing coming out of this is that after going to your "About" section I checked out your other recipes and bookmarked another.

Great blog, Bobby. And again, SORRY!

Arika

52. [Sam Sotiropoulos](#) on August 11th, 2008

Ooohh, this looks simply scrumptious! I think I am going to try this one out on the weekend. Thanks for sharing! I am Greek and we have our own version of lemon chicken, so I am definitely interested in comparing and contrasting. 😊

53. Irvi on August 12th, 2008

This is sooo cool! I love the honey lemon chicken recipe and been craving to have a go. I made your recipe only adding more starch in the batter. I deep fried but didn't get the crispyness so I deep fried it again... that got to the crispy side.

Do you have any suggestion where the chicken is fully coated with batter but still crispy and will

maintain it's crispyness even when sauce is poured into it or when cooled?

I will separate the sauce to maintain the crispy(will follow the grated zest for the lemony taste an will substitute honey for sugar). . Love it! thanks for sharing!

Can't wait to try out your other recipe!

Irvi

54. Bobby on August 12th, 2008

Irvi – I'm glad you enjoyed the recipe. If you want the chicken to be extra crispy I would recommend rolling the chicken first in flour or corn starch, then dipping in egg and then rolling in flour of cornstarch again. Also like you said, keep the sauce and the chicken seperate. I hope this helped. It's also best to eat the chicken while it hasnt been sitting out for too long. Thanks.

55. Brian on August 17th, 2008

I tried this tonight, and it came out OK. I think I over-fried the chicken a bit, it was a little chewy and not tender. Lemon sauce delicious though. Nice and thick, just like in a restaurant. Next time I might try a little less sugar and little more lemon.

But definitely fun to try — first time ever deep-frying for me. Just did it in a deep pan, and it was fun, if not entirely successful.

Would love to try orange chicken too.

Thanks!

56. Nelly M. on August 28th, 2008

I LOOOOOOOOVE chinese lemon chicken and this recipe looks amazing im gonna try it tonight...

-who doesnt love chinese cuisine????



57. Fernando on September 21st, 2008

Tried this Tonight. This was ABSOLUTELY FANTASTIC. Family enjoyed it tremendously. Would remomend you add more Corn flor to the egg. the batter sticks better and you get a nice golden colour

58. [Judy](#) on October 5th, 2008

Tried this twice...first time your recipe. Great! Second time I was in a hurry so I used Tyson's Crispy Strips with your sauce and it worked for a 15 minute meal for my grandkids. I increased the sauce size because it is a favorite.Many thanks.

59. Jason on October 6th, 2008

Wondering what went wrong. Am I supposed to add water to the batter mix or just constarch and egg yolks? It seemed to be too thick.

60. Bobby on October 6th, 2008

Jason – No water should be required, make sure you are using at least large sized eggs though.

61. Arup on October 8th, 2008

I made this tonight.

It was very good. I added a bit of ginger and it turned out good. Also made it with less sugar and more lemony.

One mistake I made was I fried the Chickens first and made the sauce later (about an hour later) – so when I ate that I missed the softness and juiciness of the chickens.

But that was my fault. The recipe is excellent.

Will try your Orange chicken later.

62. [Niall Harbison](#) on October 22nd, 2008

That chicken looks lovely! I have had that in chinese restaurants loads of times but never actually tried to make it myself! It never looks as appetizing as you make it look in the photos here though! I'd add extra lemon to mine as I love it when things like that are super sour.

63. boo on October 27th, 2008

This is the best lemon chicken ever super easy to make I made it with lime instead of lemon yum yum!!!!
Im off to make your peanut butter fudge!!!

64. [Kat Cruz](#) on November 12th, 2008

thanks for this recipe!!! it has become a family favorite! 😊

I even linked this recipe to my multiply site! you're great! 😊

<http://coolestfinds.multiply.com/recipes>

65. [Mara](#) on November 23rd, 2008

I'll be making this sauce sometime very soon! Thanks!

66. Annie on December 2nd, 2008

Wow! Wonderful recipe and great pictures... thanks for the step by step.
Love your blogg!

67. Sherry on December 12th, 2008

Tried this recipe and it is great!!!! The only thing is, next time, and think I'll reduce the amount of lemon juice, but other than that it's fantastic. Now, does anyone have a good recipe for Almond Soo Guy?

68. Adam on December 21st, 2008

tried the recipe and it tasted decent, but the lemon sauce was too thin. I was expecting it to be really thick and to coat the pieces of chicken, but it was too thin to really hold to the chicken.

I made two batches, one with the juice from fresh lemons and one with concentrated lemon juice. I couldn't taste a difference between either one. I also tried putting more cornstarch in the concentrated lemon juice batch, but it didn't really thicken any more than the other batch.

Any tips on how to thicken this sauce more? I have another recipe for honey chili chicken which is delicious, and the coating is super thick, but that's because of the honey.

I tried frying the chicken in a wok with peanut oil, but the batter didn't adhere to the chicken like in your photos. I might not have had the oil hot enough, not used enough oil, or it was because I didn't use a deep fryer.

Thanks for the recipe though!

69. Bobby on December 21st, 2008

Adam – Sorry to hear you didn't really enjoy the recipe. Adding more cornstarch should make the sauce thicker. I always feel that using a deep fryer is the best way to fry the chicken. You should have at least 1/2" of oil in your wok when frying.

70. bdeanz on December 21st, 2008

this recipe really rocks me out... i keep failing to cook lemon chicken... not until i found this recipe... thanks for sharing...!!!!

71. fiona on January 26th, 2009

To celebrate the Chinese New Year (Year of the Ox) tonight I decided to try this recipe for lemon chicken — my favorite Chinese restaurant dish. I found it super easy to make, and the result was heavenly!!

I used some of the suggestions offered — reduced the sugar, added extra lemon and zest, and removed the oil from the sauce. I also double rolled the chicken (dry, wet, dry) as you suggested to create a crispier batter. I used pre-cooked chicken rather than raw, and the effect was a juicy, delicious chicken in delightfully crunchy batter.

I've sent the recipe — with high recommendations — to my son at college for him to make and enjoy as well.

Thanks so much for a super delicious recipe.

72. [Johnny](#) on January 28th, 2009

Was curious what alternative you might recommend if I don't have a deep fryer or a wok. Would a skillet work? If so, any thoughts on the method?

73. Bobby on January 28th, 2009

Johnny – Yes, a skillet would work fine.

74. [Trisha](#) on January 28th, 2009

Hi there!

Do you know if this would work without the eggs or with ener-g egg replacer? This sounds perfect but my little boy is allergic to eggs. Thanks so much!

75. Bobby on January 28th, 2009

Trisha – Yes, it should work without eggs. Another things you can try, although it will not have the same texture. Is just to bread the chicken in flour of cornstarch. I hope this helps. Thanks.

76. Margaret on January 29th, 2009

Fabulous! I "stumbled" into this recipe a couple of days ago and made it tonight. No good Chinese restaurants where we live now. This made up for it!!!

Just one small tweak, I added lemon extract and dried lemon peel, to make up for the missing lemon slices.

Yum!

77. Renata on January 30th, 2009

Hi! Just like Margaret I also stumbled into your blog and when I saw this recipe my mouth watered! I'm usually a disaster in the kitchen but your chinese lemon chicken worked out perfectly! Thank you!

78. michele on February 1st, 2009

oh my gosh! this is the lemon chicken i have been looking for. my husband even requested i save the leftovers for his lunch (he rarely eats leftovers) i will tell all my friends about this and how easy it is to make. thank you so very much

79. [Johnny](#) on February 2nd, 2009

What a hit! Thanks Bobby. My wife even commented that it 'might' be better than a restaurant.

On a side note, I did some with tofu cause my mom is a vegetarian. After a couple trials with it, I found that a quick searing of the tofu -after marinating, but before battering- worked better.

Overall a great hit though, my wife insisted at add this to my menu rotation. Thanks!

80. [Jay - feedmedelicious.com](#) on February 21st, 2009

I'm so excited to try this recipe on Sunday. I have a feeling I'm going to totally love it. Thank you for posting it!

81. Danielie Williams on February 22nd, 2009

I am making this AS WE SPEAK! Everything looks amazing so far! I have the oil heating up right now. I def need to invest in a deep fryer though. I am using a wok and I'm only nervous about the oil. I made fried rice to go along with this. Here is a delicious tip to fry fried rice: Fry bacon and fry the rice in the bacon oil. It's delicious and I learned this from a Japanese guy. I'm Filipina so you know we asians love asian food. I'm sure this Chinese chicken will be d-lish! No more take out! Plus, feeling rest assured that this is actually chicken and NOT rats! LOL...anyway, I will let everyone know how this turns out! The sauce is heating up on the stove as well! Thanks for the recipe! This recipe looked more enticing! I looked all over the web for a recipe and finally settled for this one! Thanks a bunch!

82. [Deborah](#) on February 23rd, 2009

My honey and I made this last night and we were very impressed (as always though) This tastes just like the lemon chicken from the Chinese restaurant I used to work at. Perfect!

I love all your recipes on here and have tried so many. You are my favorite!

83. JR on March 16th, 2009

Just had some horrible LC take-out...Looking forward to making this when the next craving hits!

84. Angela on March 24th, 2009

I did this rec tonight yummmmmmmmmmmmy 10 out of 10

85. Pam on April 5th, 2009

heyyyyyyyyyyyyyy sup yo i luv lemon chicken also!!!!!!:D

86. Slowcook on April 6th, 2009

Use 1/4 teaspoon tumeric (Haldi) instead of the food colouring — it also has health benefits. I also put it into the water when I boil pasta.

87. pk on April 10th, 2009

Great recipie... a little cayenne pepper made a wold of difference !

88. K Bell on April 28th, 2009

I made this recipe for supper tonight. I enjoyed it but I think next time I'm going to use more lemon and less salt. I found it to be a touch too salty. I also want to make the chicken crispy next time. Thanks for the recipe!

89. [Cosmos](#) on May 2nd, 2009

I tried this (with the food coloring) and it was excellent!

5/5

I'd never order Chinese takeout again after this!

90. Caro on May 3rd, 2009

I tried this recipe and was somewhat disappointed... Maybe my expectations were too high... or maybe I misinterpreted the directions, but I will not be trying this again anytime soon... 😞

91. Maralee on May 14th, 2009

This is a great recipe! I just finished making it. I added a little more lemon and sugar, just because I like a strong flavour. Thanks for the recipe! 😊

92. Ev on May 20th, 2009

I put my own spin on this recipe:

I broiled the chicken until it was slightly crispy and made the sauce per the recipe above, except that I added twice the lemon juice (I didn't have any actual lemons on-hand), and a tablespoon of honey. I also add a little butter since I wasn't frying the chicken.

Awesome. I will totally make this again.

93. bonde on May 29th, 2009

it looks delicious.....yum yum

94. GAZ on June 13th, 2009

sorry meant to say how many people does your recipe serve?

95. Bobby on June 13th, 2009

GAZ- I would say this serves 4.

96. RV Quilter on June 13th, 2009

This was wonderful. I followed the recipe to the letter and was delighted in the results. My husband who does not usually like this kind of stuff raved at how good it was.

97. Rochelle on June 27th, 2009

I have been looking for a Lemon Chicken Recipe for a long time and this one is perfect! It is exactly what I was looking for and will definitely make it again and again. Thank you!!!

98. granny2 on July 7th, 2009

I love lemon chicken soooooo when I saw your recipe I had to try it. It was great like I have at the place

we order from at work. The only thing I would add is some lemon zest next time. Thank you

99. JMB on July 10th, 2009

I just wanted to pop back in. My recipe box is in storage (moving), but a year later, this dish has become a staple in my home and I cook it when I want to impress people with a simple and delicious dish.

Thanks again SO MUCH for posting this (and all the others on your site)!

100. A on July 22nd, 2009

Made it tonight for the fam but added my own twist.

I LOVE chilli so I added in some grounded chilli paste (about 2 teaspoons) into the sauce mixture and used less sugar (1/6 a cup). I added and mixed about 1/2 a teaspoon of chilli paste in the batter mixture.

I love my veges, gives more variety, texture, colour, taste and nutrition so I used what was lying around. I had cereal bowl of cauliflower and 1 red capsicum diced coarsely. I squeezed the left over lemon over it, added 1/2 teaspoon of chilli, pinch of pepper, shook the ingredients well in a medium sized bowl covered, put it in a Microwave for about 3-4 minutes to steam. ****Carefully**** laid it to rest for a minute before ****carefully**** opening the lid to release the steam.

Combining: After the sauce was done, I switched off the heat, carefully stired in the chicken and threw in the steamed veges and served immediately.

In retrospect, frying (I fried in a wok) isn't very healthy so like another user suggested, I might just broil the chicken and instead of sugar maybe use 1/6 a cup of honey to sweeten.

Thanks for the recipe!

101. Audrey on July 23rd, 2009

Tried this recipe lastnight and it turned out great! My family could not stop complimenting and saying how I need to make this often. I've tried a locally made package mix and didn't really care for it so kinda dropped the idea of making this meal till I googled and found this recipe. Thanks much, am going to find the oange chicken now!

102. don goudge on August 7th, 2009

I've tried five different lemon chicken recipes. this is by far the best. The batter does not seem enough, but it is. I also added garlic, tsp of soy sauce, and 3 tbls of lemon juice to the sauce . I also recommend microwave, steam, or sautee, vegetables such as 3\4 inch cut bell pepper, onion, carrot etc. mix it right in. Great recipe. Crowd pleaser.

103. thyblues on August 8th, 2009

This was great... I will never order take out!

104. Stacy on August 25th, 2009

The best i've ever had!! Simple and Amazing!!

105. Marilee on August 25th, 2009

This was great! We may use a little less salt and a bit more lemon next time, but otherwise perfect. So much better than others I've tried. And fast, too.

106. RV Quilter on August 27th, 2009

My husband is asking for this every few weeks. He never asks for anything. He will eat most anything I fix. But he loves this.

107. lizziejoe on September 2nd, 2009

This lemon chicken is delish, my children loved it. It is just like chinese take out. Only cheaper. Thanks for sharing this recipe.

108. Scott on September 9th, 2009

My boyfriend and I love this! Thanks for sharing, you are fantastic!

109. tony , charbel on September 12th, 2009

its z best recipient iv ever made, we got 10000 L.L. for each taste 😊 -

110. Joannelec on September 20th, 2009

My adult son has been asking me for “Lemon Chichen” for the past year. His deceased father made his own but I did not have the recipe(he keep it a secret). All your ingrediants are what he used but now you have given me my own recipe. Thanks from my son for this d-lish looking dish. Thank you from me for the road down memory lane.

111. David from Stockholm on October 9th, 2009

What a great recipe! I made it for the family last week, we all loved it. I plan to do it again tonight, a new Friday night tradition! Thank you SO much!

112. [Amy](#) on November 11th, 2009

Just made this and it was absolutely gorgeous!

Only thing I'll say it that next time I will make a bit more sauce as I like a bit more lemon-y-ness.

Fantastic recipe. Thanks for sharing!

113. Nikki on November 11th, 2009

Wow this Chicken was great and I will Definitely be making it again! I didnt bread and fry the chicken, i just seared chicken cutlets on a griddle and then cut it up to make it more figure friendly, i also added some garlic and red pepper flakes just because i really like the flavors, although the sauce was excellent without it. Thanks for the fantastic recipe!

114. [paul](#) on December 20th, 2009

simply cracking recipe. more than reached expectation. Only done it 8 times in the last month – most sincere thanks, an absolute gem

115. josie on December 29th, 2009

this is my favorite recipe at north park chinese restaurant in greenhills but now i can make it on my own....thank you for sharing this recipe, i can save my budget too!

116. Di on January 3rd, 2010

I made this today and my bf loved it! Thanks for this recipe. =) I will try orange chicken next time.

117. Shelley Cohen on January 7th, 2010

This is the very best lemon chicken recipe I have made and my family love lemon chicken. I have made this recipe from you many times and they just love it. I rate this recipe 150/150 well done it is fantastic.

118. Markopolo on January 15th, 2010

HI ITS MY BIRTHDAY SOON AND I WAS GONG TO GO TO A CHINESE RESTAURANT BUT NOW GOING TO MY MUM AND DADS FOR CHINESE MEAL AND ALSO WE WILL HAVE LEMMON CHICKEN THANKS FOR THE RECIPE LOOKED ALL OVER THE WEB AND COULD NOT FIND IT UNTIL I FOUND YOURS I WILL USE THIS RECIPE TO MAKE IT FOR MY BIRTHDAY THANKS

119. SimpleSongtress on February 2nd, 2010

What an absolutely wonderful recipe! This is my first time using your recipe, my family is incredibly pleased with it. Absolutely delicious! I taste tested the chicken after frying it, very good!

We did it with Chinese Green Beans and rice. I look forward to trying other recipes of yours!

120. Cathrine on February 26th, 2010

Made this last night, not quite what I wanted the sauce to taste like but still very yummy. thank you.

121. Alexis on March 13th, 2010

This is a terrific recipe. I made it for the second time tonight and it was a smash. The sauce is so nice and light, not jelly-like. A definite win.

122. Alexander on March 23rd, 2010

This recipe was awesome!! Came together quite easily and tasted so good.. just like any decent Chinamerican restaurant! Wonderful!

123. Theresa on March 26th, 2010

Thank You for this fantastic easy recipe. I cooked it the other night and my hubby and I loved it. It will be a regular now.

Gluten free too which is awesome.

thanks again

Theresa

124. Sophie & Kiri on May 3rd, 2010

This is the best Lemon Chicken we have ever had. Even my fussy son was asking for seconds! Thanks Kiri & Sophie

125. Gosia on May 4th, 2010

My husband and I made this Lemon Chicken yesterday and we both liked it!! Thanks!!

126. Josanne on June 24th, 2010

Got all the ingredients..just tried your Kung Pao Chicken..looking forward to this lemon chicken recipe! Trying this tomorrow!! Thanks! Your recipe's are so easy to follow!

127. Amy on July 2nd, 2010

THANK YOU THANK YOU!! This has become an instant family favorite. I shared it with some girlfriends and now it is one of their family favorties as well!!

128. Sean on July 24th, 2010

Just wanted to say that this is an excellent recipe. My wife has celiac disease, so with a little gluten free soy sauce, she can enjoy a crispy chinese chicken recipe (always her favorite before she was diagnosed)!

129. Gaetan on August 21st, 2010

Awesome recipe! I just finished making it at home. Delicious!

130. walter on September 3rd, 2010

deep frying the chicken isn't necessary. just coat the chicken with some flour and shallow pan fry. then pour the sauce over it. much simpler!

131. kayla jones on September 6th, 2010

this is really hard to make but it tastes great.
who needs take out? cook it yourself.
much more yummer

132. Mesha on November 7th, 2010

Bobby—I almost cried while I was eating this the other night. It tastes exactly like the chinese delivery we used to order from during finals week when I was pursuing my undergrad. They were amazing, so was this. Thank you so much!

133. Holly on December 4th, 2010

Thank you so much for posting this recipe it's the best lemon chicken I've ever tried and much better than my local take out. It was a BIG hit in my house and really enjoyable to make.

134. Jocelyn on December 29th, 2010

I tried doing this recipe and you what? It's the most delicious lemon chicken I had in my entire life! The lemon sauce is just great. Can't believe this amazing recipe is so easy to make. Thank you so much!

135. dubay on February 9th, 2011

i've been staying in an italian household for the last 3 months. i made them this lemon chicken recipe and they loved it, and in fact wanted more. thank you and cheers!

136. Jade on February 21st, 2011

I was wondering if I don't have a cooking wok, Can I just use a frying pan?

137. Bobby on February 21st, 2011

Jade- Yes, fry pan will work.

138. Jade on February 23rd, 2011

I was wondering if I don't have a cooking wok, Can I just use a frying pan?Also, instead of deep frying can you fry the chicken in a pan with oil? thanks.

139. Bobby on February 23rd, 2011

Jade- yes to both. A fry pan will work fine.

140. Kevin on March 10th, 2011

Hey, Great recipe! but i do have one question. My chicken turned dark. I think because of the soy sauce? I don't really know. Can you maybe tell me how i could lighten up my chicken a bit? Thanks.

141. Bobby on March 10th, 2011

Kevin- I am not sure what you mean by dark. If you mean the breading was dark, you probably overcooked it. If you mean the chicken itself was dark, yes, it probably was the soy sauce. You could just try skipping the marinade using light soy sauce.

142. Kevin on March 11th, 2011

alright.. thanks alot! 😊

143. steph on March 24th, 2011

veryyyy veryy goodd i've tried it 😊))

144. Peg on April 5th, 2011

Made this tonight, except I used a panko coating so that the lemon sauce would be optional (and the chicken would be crispy if someone didnt like it). Everyone loved it, no one thought it was too sweet. The consistency was wonderful. Looking for more of your recipes now.

145. Sunny on April 26th, 2011

I only used 2 chicken breasts, not 2 1/2 lbs.

I didn't use salt in marinade & used low sodium shoyu.

I didn't change anything with the batter.

I DID double the sauce as we like to have plenty. I didn't quite double the chicken stock but I did add more freshly squeezed lemon juice since I HAD it & didn't want to waste it. So, of course, I added a little more than double the sugar too, to keep the balance of sweet/sour. I also added just the tiniest amount of smashed/minced garlic (a very small clove) and 1/2 tsp. peeled & grated fresh ginger. You don't really need the yellow food coloring.

Being from Hawaii where we have this a lot at restaurants, I can tell you that it turned out as good if not better than the best location I've had it at. AND as economical as it is to make at home, its nice to be in able to make sure there's no msg and very little salt in it. This a definite "KEEPER". Congrats on a winning combination!

146. Jennifer on June 14th, 2011

What is the best oil to fry this in? Looks delicious, can't wait to try it!!!

147. Dani on June 16th, 2011

Is this cookable in a frying pan ?

It looks delious. 😊

148. Bobby on June 16th, 2011

Dani- Yeah, its cooking able in a frying pan. Just add about an inch of oil.

149. [sheila balsamo](#) on July 3rd, 2011

my child said it's delicious

150. becky on August 29th, 2011

how do you make chicken broth? will chicken stock do?

151. Bobby on August 30th, 2011

becky- you can buy chicken broth. Chicken stock will work just fine.

152. Sarah on September 28th, 2011

Hello,

I Made The Lemon Chicken And It Was the Best.

I Have Been Looking For A Good Lemon Chicken Recipe For A Long Time.

This Lemon Chicken Was Better Than Any Chinese Restaurant I Have Ever Been To!!!

153. Sharri on September 29th, 2011

I love this recipe. It is excellent. My family always enjoys when I make this. Sometimes I change the sauce to spicy thai or whatever suits me that day. Thank you for posting. 😊

154. Beth on October 14th, 2011

I made this today for lunch because I was craving Chinese like no other and stumbled across this recipe. I substituted instant pancake mix for the chicken coating since i didn't have eggs laying around (I haven't made my grocery run yet XD) and this turned out delightful! I also had to sub. flour for the corn starch, and it gave it a real nice yellow color.

VERY delicious recipe and VERY easy to make. This is going in my "favorites" recipe slot above my sink, and I'll be making this again very soon! Thanks bunches, and keep cooking

155. teleny parrish on October 23rd, 2011

I'd use saffron instead of yellow food coloring. Saffron and chicken are natural partners (marigold petals work also, but, sheesh, need your own plant I suppose) and not TOO far off the Chinese herbal pharmacopia....

156. Christie on October 27th, 2011

I found this recipe and thought I would give it a try. I did up the Lemon Juice to 3/4 of a cup, as we like our Lemon Chicken more tart and lemony!!! But over all very yummy Thank you!!! Def. a staple Lemon Sauce in our house now!!!

157. [Jessica](#) on October 28th, 2011

Thanks for this recipe!!! This was BETTER than takeout!!!

158. Evelyn on December 12th, 2011

Best lemon chicken I've had by far! I don't think the food coloring's necessary, but to each their own. This takes a while to make but is SO worth it. Thank you for this wonderful recipe.

159. Michelle on December 12th, 2011

YUMMY!!! I made this tonight and I just had to write a WONDERFUL review. I try recipes all the time from various websites and I NEVER write a review, but this was AWESOME!! Super easy and the whole family liked it. That never happens here. My very picky 8 yr old asked for seconds....WOW!!! Thank you for sharing this, I'm sure it will be made very often in this house.

160. Bobby on December 12th, 2011

Michelle- thanks, I am glad you enjoyed the recipe!

161. elfmirfkin on December 21st, 2011

Making this for the second time tonight. Who'd have thought it could be so easy.

162. Ashley on December 23rd, 2011

This tasted perfect. I added a bit more lemon juice. My only complaint is my chicken wasn't very crisp. I followed the directions, I just wanted something with more crunch. Otherwise this is now my only go to recipe for lemon chicken. Thanks so much

163. Mohan on January 9th, 2012

Hi, I LOVE CHINESE LEMON CHICKEN. But so far, I never found a recipe that DOESN'T use dry sherry. But then BOOM ! I found your website and this recipe didn't use dry sherry. But I was wondering, is it possible if I DID NOT USE THE 1 CUP OF CHICKEN BROTH in making the sauce ? Would it still taste as good as it was with the chicken broth? Is there another option than using chicken broth? Will water do ?

I'm a new cook... so I'm not really experienced in this. Oh and by the way is it okay if I dont use sugar at all? Will that effect the lemon chicken?

164. Bobby on January 9th, 2012

Mohan- Cutting down on the chicken broth and not using sugar will have an effect on the taste of this dish.

165. Mohan on January 9th, 2012

Bobby, what can I substitute the chicken broth with? I'm a little uncomfortable with using preserved things... Is there an alternative?

166. Bobby on January 9th, 2012

Mohan- chicken bouillon or chicken base mixed with water.

167. Mohan on January 9th, 2012

Hm... thats even harder.... I think I'll stick to chicken stock, just maybe I wont serve this frequently. I guess it's okay to have this wonderfully scrumptuous looking lemon chicken once in a while...

168. Mohan on January 10th, 2012

Hi Bobby, I am gonna make this lemon sometime soon, but I'd like to ask in preparing the mkarinade we should use soy sauce. Is that LITE soy sauce or THICK soy sauce? Or do you mean the SWEET soy sauce? I'll be waiting for an answer before heading out to the supermarket... =)

169. Bobby on January 10th, 2012

Mohan- just regular soy sauce. I have never heard of sweet soy sauce. However, lite soy sauce will work fine as well.

170. Mohan on January 10th, 2012

Thank you Bobby, actually I've never heard of regular soy sauce. Here in Malaysia we have a range of soy sauce, from lite to thick, sweet to sour, sour to salty. Perhaps it's not native in non-Asian countries? I donk know... but thank you again! I'm gonna make this for my brothers birthday celebration... =)

171. Mohan on January 14th, 2012

Hi Bobby, I thought that I'd let you know that I tried this lemon chicken recipe of yours....
I mixed a little chicken stock cube with some water and used a greatly reduced amount of sugar...
AND IT TASTED GREAT!!!!!!!!!!!!!! I was worshipping the delicious dish !!! thanks for the recipe and
please... keep adding more !! 😊

172. Bobby on January 15th, 2012

Mohan- I am glad you enjoyed the recipe and that it turned out well for you! 😊

173. Graham on February 9th, 2012

Great sauce but having made it i can add that it would have tasted much better with ginger and black pepper added to the sauce

lemon chicken also has a ginger taste to it so just thought i would mention that so you could try i have never made the sauce with chicken stock i had always used lemon juice and sugar but it is even better with the stock

174. Luana Obregon on February 15th, 2012

Hi, I loved the chicken it came out great just had trouble with the lemon sauce. Mine came out too salty? I used Swanson's chicken broth which I noticed on box it has tons of sodium. I used the amounts suggested in recipe for everything and it was too salty. I did not use the oil in pan and instead of pre mixing like you said I did it all in the pan while cooking...could that be the reason?

175. Joanna on February 15th, 2012

Thanks Bobby for this delicious recipe...I am cooking it as we speak, omg sooo delicious 😊
P.S. I did add some ground ginger. My fav orange chicken from Panda Express definitely uses it! Thanks again, love!

176. Bobby on February 15th, 2012

Luana Obregon- I am not sure of the cause. The sauce should not be too salty. Chicken broth does have alot of sodium in it but I have never had a problem with this recipe being too salty.

177. Sandy on February 23rd, 2012

Thank you so much for sharing this fantastic recipe. Your instructions were so easy to follow and the lemon sauce was just awesome. Definitely a recipe that will be used again and again.

178. Lauren on February 23rd, 2012

I made this for dinner the other night and it was amazing! My whole family enjoyed it. Thank you for such a great recipe.

179. [Leanne](#) on March 1st, 2012

Amazing..tastes gr8. I added 1/2 cup fresh squeezed lemon juice & extra 1/4 cup sugar to sauce recipe. I will never buy lemon chicken again, this one's better

180. Silverlady Adams on March 3rd, 2012

I had this at Five Happiness in New Orleans, La. It was fabulous. Anyone had this at Five Happiness? If this is the same, it is so good.

181. [Karen @ Trilogy Edibles](#) on March 3rd, 2012

We had this tonight and my two picky eaters inhaled! Thank you so much 😊

182. Shareen on March 17th, 2012

Tried it today with a few changes to the measurements and thoroughly enjoyed it! Thanks. Best recipe of this dish yet.

183. Steph on March 18th, 2012

Wow, looks delicious! And I don't even need sherry! This is definately on the menu for this weekend!

184. hotrox22 on March 18th, 2012

I tried this today. It is such a great recipe. My dad did the dish and made some adjustments to it but it still tasted good. You can also put lime if you dont have lemon. I trie it and ittastes the same! Thnx for the recipe!):D(lol)

185. Amanda on April 25th, 2012

I made this recipe last night and loved it!

I squeezed lemon onto the chicken right when I was done frying it, and I also upped the lemon juice to the juice of two lemons, but that's personal preference.

I didn't need to add any extra sugar or salt, and the breading was perfect! Nice and light. I served it with jasmine rice and broccoli and it was delicious! Thank you SO much! I'm definitley recommending you and this recipe to my friends! =)

186. Charmaine on May 3rd, 2012

It was so good~!

Reminded me of Malaysian honey lemon chicken 😊

Thank you!!!

187. shini on May 20th, 2012

awesome recipe for beginners.... i hope there are more recipes like this...

188. [Dan Wilson](#) on June 6th, 2012

Fantastic recipe! Loved it!!

189. M on July 5th, 2012

Thank you so much for this lovely recipe. I've never really cooked before, and I tried my hand at this today. It tasted and smelt delicious, and was a big hit with my sister.

190. Jaide on July 15th, 2012

I made this recipe while on the quest for the perfect lemon chicken. I've had lemon chicken many times before and it has always been a gamble (Ive come to the conclusion that most restaurants make their lemon chicken with dish washing liquid, as 9 times out of 10 that's exactly how it tastes) this recipe restores my faith in just how tasty lemon chicken is... I served it to my very fussy boyfriend and he loved it too!

Thank you for putting up this recipe (and thanks google, for rightly putting this page at the beginning of my search)

10 stars!

191. Sarah on July 28th, 2012

OMG – made this the other night and it was amazing.. Had so much leftover, just meant i got to eat it

again 😊

Thank you so much for sharing such a good, easy to follow recipe.

I did however do the flour, egg, flour to make a more crispy chicken coating and i used rice flour instead of cornflour in both the coating and the sauce, both did the same trick beautifully, good if you cant eat cornflour...

Thanks again this will definitely be a repeat on the menu, now off to find the sweet n sour as another one of my favorites.... 😊

192. Ina on July 30th, 2012

Tried this recipe for last night's dinner and turned out exactly like ones I had in my favorite restaurant. Well I didn't use any coloring but the taste was awesome and frankly, looks more rustic with clearer sauce. Thanks for this recipe.

193. Gosha on August 4th, 2012

Thanks for this simple and delicious dish. Because

194. Gosha on August 4th, 2012

Thanks for this simple and delicious dish. I've never tried cooking Chinese before and I succeeded!!! I do a lot of cooking and this is going to be one of my fave. new recipes .One hint-if there's time -it's good to have home-made chicken broth(flavor unbeatable). That's what I used.Thanks again...and You see me browsing your recipes soon-:)

195. Karen on September 5th, 2012

Family loved it! I served it with brown rice and steamed broccoli (which assuaged some of my guilt about the deep frying and the sugar 😊)

196. [Rachel](#) on October 7th, 2012

I love lemon chicken. ♡ Will try this recipe later. Your chicken looks great! I'm sure it tasted delicious! 😊

197. Shanna on October 10th, 2012

I just finished this recipe. It is really good and for sure is a keeper. I couldn't stop picking at the battered chicken while i was doing the sauce. It was so tasty and juicy. I do not find the sauce to be very lemony though. Next time I will double up on the lemon juice.

Thanks 😊

198. tatum321 on October 19th, 2012

All I have in the house is flour.. would that work as a substitution for the cornstarch?

199. Bobby on October 19th, 2012

tatum321 – Yes, I think flour would work instead of cornstarch.

200. Rose on December 3rd, 2012

Out of the blue I was crazing lemon chicken and I just found and made your recipe. The kids were giving me dirty looks but once they tried it...kid approved! Thanks.

201. Misty on January 14th, 2013

My daughter is allergic to wheat, corn & sesame. I've had success making "chicken nuggets" like this in the oven and on the stove using the "Gluten Free Bisquick" mix.

My question is about the sauce...what do you think would work better as a substitute: GF bisquick, potato starch, or xanthan gum?

202. Bobby on January 14th, 2013

Misty- Sorry I do not know how to answer this question because I have not used any of those ingredients. If you do try one of them, please let everyone know how it turns out.

203. Kelli on January 19th, 2013

Looks fantastic! But about how long do you deep fry the chicken for?

204. hana on January 19th, 2013

Hi dont u add garlic?? Please advice.... Cant wait to make it and serve it...thanx..

205. Bobby on January 20th, 2013

Kelli – I would say about 5 minutes, but it really is going to depend on the size of the chicken pieces. Please make sure the chicken is fully cooked (the internal temperature has reached 165 degrees F).

hana – No garlic is needed for this recipe. I have never tried adding garlic to this dish. If you do try it, please let everyone know how it turns out. Thanks.

206. Emily on February 10th, 2013

OMGOSH! It's was amazing! I didn't marinate as didn't have a gf soy sauce on hand, everything I followed the recipe, I used everything gluten free even my stock was gf free, onion and garlic free as I'm on a low fodmap diet. I can't eat out a Chinese restaurant unless I just order fried rice. I'm making this for my parents one night next week I was so impressed it tasted exactly like it should. Thankyou.

207. Trish on February 23rd, 2013

So yummmmy 😊

208. rita faye on March 10th, 2013

i love take out lemon chicken but i dont think they use broth in the lemon sauce and i would also like to make it with orange and other citrus flavors (chinese orange chicken is too hot and sauce is not on the side)

209. Ducks on March 12th, 2013

Just made it, just ate it... Perfect. Tasted just like restaurant lemon sauce.

210. Sarai on April 14th, 2013

Just made this with my 7year who had been begging to cook Chinese! He was happy with how much of it he could do on his own and everyone was happy with the end result. With 2 coeliacs in the family it's always great to be able to make a gluten free version of a restaurant favourite – and as long as you use a gluten free stock & corn flour this one is a definite winner!!

211. quishes on April 18th, 2013

thanks for sharing. i made one for my hubby and he like it so much.

212. Lena on May 5th, 2013

I was wondering if the chicken could be marinated over night?

213. Lina on July 13th, 2013

Hi, thanks for the great recipe. I made this tonight, taste is great but the sauce was a bit too thick, and after sometime it kinda turns into a gel-like substance.. Do u think i put in too much of the cornstarch? And how to make it turn perfect like yours... Any advice ? If i put in more water would it be better? But i dont want to mess with the taste as it is already nice the way it is...

214. Bobby on July 14th, 2013

Lina – Yeah, it sounds to me like you used too much cornstarch. Try adding less next time and see what happens. The sauce should be thick but not like a gel.

215. Mary on August 31st, 2013

The best lemon chicken recipe by far!!! It's delicious! 😊

216. dayna on September 4th, 2013

I've made my own lemon chic for awhile now and always had cornstarch in the house. However now I really wanted to branch out to diff recipes, I planned for tonight to make it and didn't have 1 thing....cornstarch! Is flour going to work in breading and sauce? Plz help,my husband and my own belly are relying on this meal lol. Any suggestions?

217. Bobby on September 5th, 2013

dayna – Hopefully it turned out okay. Sorry, I am not sure if flour will work in the breading and the sauce. If you did try it, please let everyone know how it turned out.

218. Kirk on September 21st, 2013

Hello, just wondering if you have a recipe for the ginger pork/beef that chinese takeouts usually have? The lemon chicken is great by the way!

219. Ricky Leiderman on October 8th, 2013

I have done a chicken paprikash for years that everyone who likes paprika raves about. Your choice of the type of paprika. Sautee chicken pieces until almost cooked. Remove, use pan for diced onions and garlic, add sour cream, then paprika. Salt and pepper taste, put chicken back in and finish cooking. One pan, easy cleanup, and delish. I like it with egg noodles.

220. rita welch on November 23rd, 2013

I made something using this recipe. I omitted the part where you batter and fry. I used chicken thighs and marinated in 2tablespoons low sodium soy sauce for 4 hours. Put butter and olive oil (1T ea) in skillet. Put chicken with soy and cook til done. Make sauce with 2T honey instead of sugar. Do everything else the recipe calls for. Serve over rice. Yum

221. [Kayzzy](#) on November 26th, 2013

@dayna – You can use flour instead of cornstarch. I know I'm late, but I hope I can help someone else.

I always use flour instead of cornstarch and it's still delicious.

Anyway, I'm making this tonight, I found the recipe on Pinterest 😊 .

Leave a reply

name (required)

email (will not be shown) (required)

website

Submit Comment

Subscribe

 [RSS Feed](#)

 [Facebook](#)

Enter your email address:

Subscribe

Delivered by [FeedBurner](#)



AD SERVING

Display

Last Minute Deals

Streamline
your
workflow
and
maximize
your
revenue!

ADTECH

Sponsored Ads



FÅ STYR PÅ
PENSIONSTAKTIKKEN

PFA
PENSION

Search This Site

Search

Recent Posts

- [Applebee’s Three-cheese Chicken Penne Recipe](#)
- [Sloppy Joe Dogs Recipe](#)
- [Ginger Noodles Recipe](#)
- [Enchilada Sauce Recipe](#)
- [French Toast Pumpkin Bake Recipe](#)
- [Beef Enchilada Dip Recipe](#)
- [Nacho Burger Sliders Recipe](#)
- [Chicken Cordon Bleu Casserole Recipe](#)
- [Southern Baked Beans Recipe](#)
- [Lobster Roll Sliders Recipe](#)
- [Taco Bell Tacos Recipe](#)
- [Tater Tot Breakfast Casserole Recipe](#)
- [Chili’s Big Mouth Bites Recipe](#)

Categories

- [How To](#)
- [Recipes](#)

Archives

- [November 2013](#)
- [October 2013](#)
- [September 2013](#)
- [August 2013](#)
- [July 2013](#)
- [June 2013](#)
- [May 2013](#)
- [April 2013](#)
- [March 2013](#)
- [February 2013](#)
- [January 2013](#)
- [December 2012](#)
- [November 2012](#)
- [October 2012](#)
- [September 2012](#)
- [August 2012](#)
- [July 2012](#)
- [June 2012](#)
- [May 2012](#)
- [April 2012](#)
- [March 2012](#)
- [February 2012](#)
- [January 2012](#)
- [December 2011](#)
- [November 2011](#)
- [October 2011](#)

- [September 2011](#)
- [August 2011](#)
- [July 2011](#)
- [June 2011](#)
- [May 2011](#)
- [April 2011](#)
- [March 2011](#)
- [February 2011](#)
- [January 2011](#)
- [December 2010](#)
- [November 2010](#)
- [October 2010](#)
- [September 2010](#)
- [August 2010](#)
- [July 2010](#)
- [June 2010](#)
- [May 2010](#)
- [April 2010](#)
- [March 2010](#)
- [February 2010](#)
- [January 2010](#)
- [December 2009](#)
- [November 2009](#)
- [October 2009](#)
- [September 2009](#)
- [August 2009](#)
- [July 2009](#)
- [June 2009](#)
- [May 2009](#)
- [April 2009](#)
- [March 2009](#)
- [February 2009](#)
- [January 2009](#)
- [December 2008](#)
- [November 2008](#)
- [October 2008](#)
- [September 2008](#)
- [August 2008](#)
- [July 2008](#)
- [June 2008](#)
- [May 2008](#)
- [April 2008](#)
- [March 2008](#)
- [February 2008](#)
- [January 2008](#)

FOODIE
BY GLAM

FOODIE
BY GLAM

FOODIE
BY GLAM

FOODIE
BY GLAM

FOODIE
BY GLAM

ADTECH
AD SERVING

Streamline your workflow and
maximize your revenue!



