Bourbon Chicken

1/2 cup soy sauce

1/2 cup brown sugar

1/4 cup water

2 Tablespoons bourbon

1 teaspoon toasted sesame oil

1/2 teaspoon pepper

2 pounds boneless, skinless chicken breasts, cut into 1" pieces

2 Tablespoons cornstarch

2 Tablespoons oil

2 garlic cloves, minced

1 1/2 teaspoons fresh ginger, grated

2 teaspoons cider vinegar

Combine soy sauce, sugar, water, bourbon, sesame oil and pepper in glass measuring cup.  Microwave 2 minutes.

Whisk to dissolve sugar.  Toss chicken, cornstarch and 2 T. soy mixture in bowl.

Heat oil in skillet.  Add chicken and cook until browned and cooked through.

Stir in garlic, ginger and remanning soy mixture.  Bring to a boil.

Cook 6-8 minutes until thick and syrupy.

Remove from heat and stir in vinegar.

Serve with rice.