

# Inscrutable Recipe Gap at the White House

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If you've been waiting to try the chicken and walnut recipe that Dr. Henry A. Kissinger liked so much in Peking and was supposed to have brought back for the Nixons to try, forget it. \*

At a lunch last Thursday with women reporters, the First Lady chatted about Dr. Kissinger's recipe and said that the Nixons would try it at the White House this week. That, at any rate, is the story as written by several women who were at the luncheon.

When the White House was asked to supply the recipe last Friday so that America's housewives could try it too, Helen Smith, a press aide to Mrs. Nixon said she had given a copy of it to The Associated Press. But she had asked that it not be sent over the wires until Mrs. Nixon could give her approval. Mrs. Nixon wasn't available just then, Mrs. Smith said, because she was at the Kennedy Center for the evening.

The recipe freeze continued over the weekend. The Associated Press continued to ob- serve the embargo. Then, yesterday, Mrs. Smith

was asked again to release the recipe.

"Sorry," said Mrs. Smith. "There was a mixup."

"Dr. Kissinger never brought back any recipe," she explained, thus inaugurating Phase Two of the chicken-walnut affair. "He was too busy for that."

Then where did the chicken recipe frozen on the Associated Press's General Desk come from? The White House files, that's where.

"It's one we happened to have here," said Mrs. Smith, who had been described by another White House staffer during Phase One as "busy getting a recipe ready for the press."

But after three days away from the heat of the chicken, Mrs. Smith wasn't willing to give out any recipe, from China, Dr. Kissinger or the White House.

"No one is going to have it," she told a reporter.

But late yesterday, the office of the Director of National Security Affairs attempted to solve the Chinese puzzle. According to an official source, it all came down to the fact that there are two Henrys in the White House. Henry Kissinger and

Henry Haller, the White House chef.

Henry Kissinger had indeed raved to Mrs. Nixon about the food in Peking, said the source. Mrs. Nixon mentioned this to reporters at the White House lunch. She also told them that one of her favorite Chinese dishes was chicken and walnuts.

"Henry has a recipe for it," said the First Lady, and the press corps erroneously assumed she was referring to the German-born Presidential adviser instead of the Swiss-born Presidential cook.

Chef Haller's recipe is still under wraps, but for those who would like to take a crack at something like it, here is a standard recipe.

**STIR FRIED CHICKEN WITH WALNUTS, PEKING STYLE**  
(Hoh Tao Bao Gee Ding)

- 1 egg white, lightly beaten
  - 1/2 teaspoon salt
  - 2 teaspoons light soy sauce
  - 2 teaspoons dry sherry
  - 1/2 teaspoon sugar
  - 1/2 teaspoon sesame oil
  - 2 teaspoons cornstarch
  - 2 whole chicken breasts, skinned, boned and diced
  - 1 cup shelled walnuts
- Boiling water

2 cups peanut oil for deep frying.

1. Mix the egg white, salt, soy sauce, sherry, sugar, sesame oil and cornstarch together. Add the chicken pieces and toss to coat.

2. Place walnuts in bowl and pour boiling water over them. Let stand one to two minutes, or until skins come off easily. Peel off the skins. Spread the walnuts on paper towel and dry completely before frying.

3. Heat the peanut oil to 325 degrees. Fry the nuts in a frying basket until golden, about 1/2 minute. Do not burn. Drain on paper towel.

4. Remove three tablespoons of the peanut oil to a wok or heavy skillet. Add the chicken mixture and stir-fry one to two minutes or until chicken turns opaque.

5. Add the walnuts, mix well and reheat quickly.

Yield: four servings.

Note: This recipe is from "An Encyclopedia of Chinese Food and Cooking," by Wona W. and Irving B. Chang, Helene and Austin H. Kutschner, Crown Publishers, Inc. It may or may not resemble the recipe Dr. Kissinger did not bring back from Peking for President and Mrs. Nixon.