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In a large bowl, whisk crouton crumbs and cornstarch. Stir in the soy sauce. Add chicken and cook, covered, for 20 to 25 minutes until nice and crispy and cooked through. Turn about 4 or 5 times during cooking
to avoid burning. Drain on paper towels. Serve immediately with additional soy sauce, chopped scallions, cooked rice and steamed sugar snap peas, if desired. Sign up for our newsletter to get recipes, easy dinner ideas, tasty treats and more delivered straight to your inbox. To withdraw your consent or to learn more about your rights, see the Privacy
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necessary for your intended use. For example, other rights such as publicity, privacy, or moral rights may limit how you use the material. Recipes By Martha Everyday Kitchen Bliss! January 16, 2025 If you've ever craved the perfect bite of takeout-style sesame chicken—crispy, juicy, and coated in a sticky, sweet-savory sauce—then this recipe is for you.
Crispy Sesame Chicken with Sticky Asian Sauce is everything you love about your favorite Chinese restaurant dish but made fresh in your own kitchen. The golden, crunchy chicken is perfectly balanced by a luscious sesame sauce that hits all the right notes of sweet, tangy, and umami. Whether you're whipping up dinner for the family or treating
yourself to a homemade takeout night, this dish is quick to make, full of flavor, and perfect for pairing with rice, noodles, or even some roasted veggies. It's so addictive, you'll find yourself making it again and again! Better than Takeout: This homemade version is fresher, crispier, and healthier than what you'd get from a restaurant. Perfect Texture:
Crispy chicken meets a sticky, glossy sauce—it's a match made in food heaven. Customizable: Adjust the sauce to your taste—make it spicier, sweeter, or even lower in sodium. Family Favorite: This dish is kid-approved and sure to impress at the dinner table. this RECIPE FOR LATER1 lb chicken breast or thighs, cut into bite-sized pieces½ cup all-
purpose flour½ cup cornstarch2 large eggs, beaten1 teaspoon garlic powder½ teaspoon smoked paprika½ teaspoon smoked papri
 water (slurry)1 teaspoon grated ginger1 clove garlic, minced1 tablespoon toasted sesame seedsSliced green onionsStart by cutting the chicken into bite-sized pieces. This ensures quick, even cooking. In a shallow bowl, whisk together the flour, cornstarch, garlic powder, paprika, salt, and black pepper. In a separate bowl, beat the eggs. Dip each chicken
piece into the beaten eggs, ensuring it's fully coated, and then dredge it in the flour mixture. Shake off any excess coating and set the chicken aside on a plate. In a deep skillet or wok, heat about 1 inch of vegetable oil over medium-high heat until it reaches 350°F (175°C). (You can test the oil by dropping in a small piece of coated chicken; it should
 sizzle immediately.)Fry the chicken in batches to avoid overcrowding the pan. Cook each piece for about 3-4 minutes per side, turning once, until the chicken is golden brown and crispy. Use a slotted spoon to remove the chicken from the oil and drain it on a paper towel-lined plate. Repeat with the remaining chicken. Tip: For a healthier version, you can
cook the chicken in an air fryer. Spray the coated chicken lightly with oil and air fry at 375°F for 10-12 minutes, flipping halfway through. While the soy sauce, honey, ketchup, rice vinegar, sesame oil, grated ginger, and minced garlic. Stir everything together and bring the mixture
to a gentle simmer over medium heat. Once the sauce is bubbling, add the cornstarch mixed with water). Stir continuously as the sauce thickens and becomes glossy, about 1-2 minutes. Remove it from heat and set aside. Tip: For a spicy kick, add a pinch of red pepper flakes or a drizzle of sriracha to the sauce. Once all the chicken is
cooked, transfer it to a large mixing bowl. Pour the sticky sesame sauce over the chicken and toss until every piece is evenly coated in the glossy, flavorful sauce. Transfer the saucy sesame chicken and toss until every piece is evenly coated in the glossy, flavorful sauce. Transfer the saucy sesame seeds and sliced green onions for a pop of flavor and color. Serve the
chicken hot over a bed of steamed white rice, fried rice, or noodles. For a lighter option, pair it with sautéed vegetables or a crisp side salad. Prep Ahead: You can cut and coat the chicken in advance, then refrigerate it for up to an hour before frying. Toasted Sesame Seeds: For the best flavor, toast sesame seeds in a dry pan over medium heat for 1-2
minutes, stirring frequently, until fragrant and golden. Reheat leftover sesame chicken in the oven at 350°F for 10-15 minutes to maintain its crispiness. Avoid microwaving, as it may make the chicken soggy. Doubling the Sauce: If you love extra sauce for drizzling over rice or veggies, double the sauce ingredients. Prep Time: 15 minutes Cook
Time: 20 minutesTotal Time: 35 minutesYield: Serves 4Category: Main DishMethod: FryingCuisine: Asian-InspiredFor a gluten-free version, substitute regular soy sauce with tamari or gluten-free soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version, substitute regular soy sauce with tamari or gluten-free version and substitute regular soy sauce with tamari or gluten-free version and substitute regular soy sauce with tamari or gluten-free version and substitute regular soy sauce with tamari or gluten-free version and substitute regular soy sauce with tamari or gluten-free version and substitute regular soy sauce with tamari or gluten-free version and substitute regular soy sauce with tamari or gluten-free version and substitute regular soy sauce with tamari or gluten-free version and substitute regular soy sauce with tamari or gluten-free version and substitute regular soy sauce with tamari or gluten-free version and substitute regular soy sauce with tamari or gluten-free version and substitute regular soy sauce with tamari or gluten-free version and substitute regula
meat.Calories: ~400 kcalProtein: 26gCarbohydrates: 36gFat: 15gQ: Can I bake the chicken instead of frying it?A: Yes! Preheat your oven to 400°F (200°C). Arrange the coated chicken pieces on a parchment-lined baking sheet, spray them lightly with cooking oil, and bake for 20-25 minutes, flipping halfway through. While baking won't make the
chicken as crispy as frying, it's still delicious and a lighter option.Q: How do I make this spicier?A: To add heat, include red pepper flakes or a tablespoon of sriracha in the sauce. You can also serve the dish with chili oil on the side.Q: Can I make this dish ahead of time?A: While the chicken is best served fresh for maximum crispiness, you can fry the
chicken and make the sauce ahead of time. Store them separately and toss together just before serving. Store leftover sesame chicken in an airtight container in the refrigerator for up to 3 days. Reheat in the oven at 350°F for 10-15 minutes to restore some of the crispiness. If reheating in a microwave, the chicken will lose its crunch but will still taste
delicious. If you loved this Crispy Sesame Chicken, try these other Asian-inspired favorites: This Crispy Sesame Chicken with Sticky Asian Sauce is everything you want in a homemade takeout dish. It's easy to prepare, bursting with bold flavors, and has that perfect crispy texture. Whether you're cooking for a weeknight dinner or a special occasion, this
recipe will impress your taste buds and have everyone reaching for seconds. Give it a try tonight, and let the deliciousness speak for itself! Print clock icon print icon squares icon heart solid iconIf you've ever craved the perfect bite of takeout-style sesame chicken—
crispy, juicy, and coated in a sticky, sweet-savory sauce—then this recipe is for you. Crispy Sesame Chicken with Sticky Asian Sauce is everything you love about your favorite Chinese restaurant dish but made fresh in your own kitchen. The golden, crunchy chicken is perfectly balanced by a luscious sesame sauce that hits all the right notes of sweet,
tangy, and umami. Whether you're whipping up dinner for the family or treating yourself to a homemade takeout night, this dish is quick to make, full of flavor, and perfect for pairing with rice, noodles, or even some roasted veggies. It's so addictive, you'll find yourself making it again and again! 1 lb chicken breast or thighs, cut into bite-sized pieces½
cup all-purpose flour cup cornstarch large eggs, beaten teaspoon smoked paprika teaspoon smoked teaspoon smoked teaspoon smoke
tablespoons water (slurry)1 teaspoon grated ginger1 clove garlic, minced1 tablespoon toasted sesame seedsSliced green onionsStart by cutting the chicken into bite-sized pieces. This ensures quick, even cooking. In a shallow bowl, whisk together the flour, cornstarch, garlic powder, paprika, salt, and black pepper. In a separate bowl, beat the eggs. Dip
each chicken piece into the beaten eggs, ensuring it's fully coated, and then dredge it in the flour mixture. Shake off any excess coating and set the chicken aside on a plate. Step 2: Fry the ChickenIn a deep skillet or wok, heat about 1 inch of vegetable oil over medium-high heat until it reaches 350°F (175°C). (You can test the oil by dropping in a small end of the chickenIn and set the chickenIn and set the chickenIn and set the oil by dropping in a small end of the chickenIn and set the chickenIn
piece of coated chicken; it should sizzle immediately.) Fry the chicken in batches to avoid overcrowding the pan. Cook each piece for about 3-4 minutes per side, turning once, until the chicken is golden brown and crispy. Use a slotted spoon to remove the chicken from the oil and drain it on a paper towel-lined plate. Repeat with the remaining
chicken. Tip: For a healthier version, you can cook the chicken in an air fryer. Spray the coated chicken lightly with oil and air fry at 375°F for 10-12 minutes, flipping halfway through. Step 3: Make the Sticky Sesame SauceWhile the chicken is frying, prepare the sauce. In a small saucepan, combine the soy sauce, honey, ketchup, rice vinegar, sesame SauceWhile the chicken is frying, prepare the sauce. In a small saucepan, combine the soy sauce, honey, ketchup, rice vinegar, sesame SauceWhile the chicken is frying, prepare the sauce. In a small saucepan, combine the soy sauce, honey, ketchup, rice vinegar, sesame SauceWhile the chicken is frying, prepare the sauce. In a small saucepan, combine the soy sauce, honey, ketchup, rice vinegar, sesame SauceWhile the chicken is frying, prepare the sauce. In a small saucepan, combine the soy sauce, honey, ketchup, rice vinegar, sesame SauceWhile the chicken is frying, prepare the sauce. In a small saucepan, combine the soy sauce, honey, ketchup, rice vinegar, sesame SauceWhile the chicken is frying, prepare the sauce. In a small saucepan, combine the soy sauce, honey, ketchup, rice vinegar, sesame SauceWhile the chicken is frying, prepare the sauce. In a small saucepan, combine the soy sauce, honey, ketchup, rice vinegar, sesame SauceWhile the chicken is frying, prepare the sauce and the sauce an
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pinch of red pepper flakes or a drizzle of sriracha to the sauce. Step 4: Toss the Chicken in the glossy, flavorful sauce. Step 5: Serve and GarnishTransfer the saucy sesame chicken to a large mixing bowl. Pour the sticky sesame sauce over the chicken in the glossy, flavorful sauce. Step 5: Serve and GarnishTransfer the saucy sesame chicken to a large mixing bowl.
 serving platter or individual plates. Sprinkle it generously with toasted sesame seeds and sliced green onions for a pop of flavor and color. Serve the chicken hot over a bed of steamed white rice, fried rice, or noodles. For a lighter option, pair it with sautéed vegetables or a crisp side salad. For a gluten-free version, substitute regular soy sauce with
tamari or gluten-free soy sauce. Also, use a gluten-free flour blend instead of all-purpose flour. Chicken thighs are a great alternative to that naughty takeaway! I think I need to get me some bees. The amount of honey we go
through on toast (Gracey's obsession) and in cooking makes we wonder why we don't have a honey store like Winnie the Pooh! Honey filled Breakfast lollies, sticky Asian Pork Belly, balsamic-honey salad dressings., Asian Ribs, Sticky Pork Belly Burger, Chinese Crispy Chicken with Honey Garlic Sauce, Chris even uses it in his Chilli Con Carne just
install a honey-line into my house and let's be done with it. This crispy sesame chicken is another one for the honey archives. Sweet, salty, crispy, sticky and a little bit spicy - it covers all the bases for one of these meals that everyone polishes off. Not a scrap left. Even while photographing this one I caught Chris hovering over the pan that had a few
 pieces of chicken still in it - waiting till I wasn't looking so he could sneak a few pieces! I let him off with the proviso that he fed me a piece too whilst I was napping away. I love this as an alternative to the Friday night takeaway.
 but it's still way better than take-out. I serve mine with some steamed brocolli and sugar snap peas to just boost the health factor. One thing I should say is that this isn't a copycat recipe. I know sesame chicken is popular at Chinese takeout restaurants in the US, but it's not something we really see on Chinese menus in the UK. I've never tasted the US
version, so I can't say it tastes anything like it. It's bloomin' good though! Equipment: In order to make this Sesame Chicken with a Sticky Asian Sauce Recipe: Heat the oil in a wok or large frying pan until very hot. Whilst the oil is heating, place the egg in one shallow bowl and the cornflour in another
shallow bowl. Add the flour, salt, pepper, garlic salt and paprika to another shallow bowl and mix together. 2 eggs, 3 the cornflour, then dip in the egg (make sure all of the chicken is covered in egg wash), and
finally dredge it in the seasoned flour. Add to the wok and cook on a high heat for 6-7 minutes, turning two or three times during cooking, until well browned. You may need to cook in two batches (I find I can do it in one batch so long as it's no more than 3 chicken breasts). Remove from the pan and place in a bowl lined with kitchen towels. Add all of
 the sauce ingredients to the hot wok, stir and bubble on a high heat until the sauce reduces by about a third (should take 2-3 minutes). Add the chicken back in and toss in the sauce to coat. Cook for 1-2 minutes, 1 they became oil, 2 cloves garlic, 3 they became oil, 2 cloves garlic, 3 they became oil, 2 cloves garlic, 3 they became oil, 3 cloves garlic, 3 
info is for one serving of this recipe and does not include rice. Calories: 542kcal | Carbohydrates: 47g | Protein: 26g | Fat: 28g | Saturated Fat: 4g | Cholesterol: 136mg | Sodium: 1915mg | Fiber: 2g | Sugar: 22gNutrition information is automatically calculated, so should only be used as an approximation. Some of the links in this post are affiliate links -
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that anyone can edit. 107,583 active editors 7,024,846 articles in English Site map of Great Wilbraham in Cambridgeshire, England. The enclosure is about 170 metres (560 ft) across, and covers about 2 hectares (4.9 acres). Causewayed
enclosures were built in England from before 3700 BC until c. 3500 BC; they are characterized by the enclosure of an area with ditches that are interrupted by gaps, or causeways. Their purpose is not known; they may have been settlements, meeting places, or ritual sites. The Great Wilbraham enclosure was first identified from aerial photographs in
1972. An excavation was begun in 1975 by David Clarke, with a planned five-year research programme, but he died in 1976 and his results remained unpublished. His archive of finds and records was reanalysed in the 2000s. The site was rich in finds, including Neolithic flint, pottery from periods from the Neolithic to the present day, and animal bone.
The site has been protected as a scheduled monument since 1976. (Full article...) Recently featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured articles About Ennis House ... that the Ennis House (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinity (nuclear test) Archive By email More featured: Henry de Hinuber Hurricane Claudette (2003) Trinit
 temple, and palace"? ... that, in 12th-century Igodomigodo, King Ohuede proposed allowing women to inherit the throne in the absence of male heirs? ... that, when five consecutive Ranger spacecraft failed, Harris Schurmeier was put in charge with a mandate to
transform the program? ... that Here Will I Nest was the first dramatic Canadian feature film to be shot in colour, and the first film adaptation of a Canadian play? ... that Elyn Saks's memoir about her life with schizophrenia won her a
 "Genius Grant"? ... that the subculture of Aristasia combined Guénonian Traditionalism with lesbian separatism? ... that fencer Bernardo de la Guardia was a competitor and a judge - at the same Olympic Games? Archive Start a new article Nominate an article Muhammadu Buhari Former president of Nigeria Muhammadu Buhari (pictured) dies at the
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York, destroyed 345 buildings, killed 30 people, and caused at least $5 million in damage. 1903 - French cyclist Maurice Garin won the first edition of the First World War, English ex-servicemen unhappy with unemployment and other grievances rioted and burned down
 Luton Town Hall. 1997 - The Troubles: The Provisional Irish Republican Army announced that it would resume its ceasefire, ending its 28-year campaign against British rule in Northern Ireland. 2013 - The NASA spacecraft Cassini took a photograph of Saturn with Earth in the distance (detail pictured), for which people were invited to "wave at
Saturn". Margaret Fuller (d. 1850)Nicola Sturgeon (b. 1970)Christopher Luxon (b. 1970)Janusz Zajdel (d. 1985) More anniversaries: July 18 July 20 Archive By email List of days of the year About The passion fruit is the fruit of a number of plants in the genus Passiflora. They are round or oval, and range from a width of 1.5 to 3 inches (3.8 to 7.6 to
centimetres). The fruits have a juicy, edible center composed of a large number of seeds. They are native to subtropical regions of South America from southern Brazil through Paraguay to northern Argentina. This photograph shows two passion fruits of the species Passiflora edulis, one whole and one halved. The picture was focus-stacked from 22
separate images. Photograph credit: Ivar Leidus Recently featured: Basilica of St Paul, Rabat Clouded Apollo Anne of Cleves Archive More featured pictures Community portal - The central hub for editors, with resources, links, tasks, and announcements. Village pump - Forum for discussions about Wikipedia itself, including policies and technical
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 Julian calendar, the 1845th year of the Common Era (CE) and Anno Domini (AD) designations, the 845th year of the 2nd millennium, the 45th year of the 19th century, and the 6th year of the 1840s decade. As of the start of 1845, the Gregorian calendar was 12 days ahead of the Julian calendar, which remained in localized use until 1923. Calendar year
 January 1 - The Philippines began reckoning Asian dates by hopping the International Date Line through skipping Tuesday, December 31, 1844. In order to align the local calendars in the country with the rest of Asia as trade interests with Imperial
 China, Dutch East Indies and neighboring countries increased, after Mexico became independent in 1821. The reform also applied to Caroline Islands, Guam, Marianas Islands, Guam, Marianas Islands, and Palau as part of the Captaincy General of the Philippines.[1] January 10 - Elizabeth Barrett receives a love letter from the younger poet Robert Browning.
[2] on May 20, they meet for the first time in London. She begins writing her Sonnets from the Portuguese. January 23 - The United States Congress establishes a uniform date for federal elections, which will henceforth be held on the first Tuesday after the first Monday in November. January 29 - The Raven by Edgar Allan Poe is published for the first
 time, in the New York Evening Mirror. February 1 - Anson Jones, President of the Republic of Texas, signs the charter officially creating Baylor University (the oldest university in the U.S. state of Texas, signs the charter officially creating Baylor University (the oldest university in the U.S. state of Texas, signs the charter officially creating Baylor University (the oldest university in the U.S. state of Texas, signs the charter officially creating Baylor University (the oldest university in the U.S. state of Texas, signs the charter officially creating Baylor University (the oldest university in the U.S. state of Texas, signs the charter officially creating Baylor University (the oldest university in the U.S. state of Texas, signs the charter officially creating Baylor University (the oldest university in the U.S. state of Texas, signs the charter officially creating Baylor University (the oldest university in the U.S. state of Texas, signs the charter officially creating Baylor University (the oldest university in the U.S. state of Texas, signs the charter officially creating Baylor University (the oldest university (the ol
repair. February 28 - The United States Congress approves the annexation of Texas. March 1 - President John Tyler signs a bill authorizing the United States to annex the Republic. The territory claimed includes all of the future U.S. state of Texas, as well as portions of New Mexico, Oklahoma,
 Kansas, Colorado and Wyoming. March 3 Florida is admitted as the 27th U.S. state. For the first time, both houses of the United States Congress vote, by a two-thirds majority, to override a presidential veto in order to pass legislation.[3] March 11 - The New Zealand Wars open with the Flagstaff War. Chiefs Kawiti and Hone Heke lead 700 Maoris in
the burning of the British colonial settlement of Kororareka (modern-day Russell, New Zealand). March 13 - The Violin Concerto by Felix Mendelssohn premieres in Leipzig, with Ferdinand David as soloist. March 17 - Stephen Perry patents the rubber band, in the United Kingdom.[4] April 7 - An earthquake destroys part of Mexico City, along with the
nearby towns of Tlalpan and Xochimilco. April 10 - The Great Fire of Pittsburgh destroys much of the American city of Pittsburgh destroys much of the American city of Pittsburgh destroys much of the American city of Pittsburgh. April 20 - Ramón Castilla becomes president of Peru. May 2 - Yarmouth suspension bridge in Great Yarmouth, England, collapses leaving around 80 dead, mostly children.[5] May 19 - HMS Erebus and HMS Terror, with
134 men, comprising Sir John Franklin's expedition to find the Northwest Passage, sail from Greenhithe on the Thames. They will last be seen in the summer, entering Baffin Bay.[6] May 25 - A theater fire in Canton, China, kills 1,670. May 30 - Fatel Razack (Fath Al Razack, 'Victory of Allah the Provider', Arabic: قتح الرزاق) is the first ship to bring
 indentured labourers from India to Trinidad and Tobago, landing in the Gulf of Paria with 227 immigrants.[7] May - Frederick Douglass's autobiographical Narrative of the Life of Frederick Douglass, an American Slave is published by the Boston Anti-Slavery Society. June 8 - Former U.S. President Andrew Jackson, 78, dies at The Hermitage (Nashville
 Tennessee). July 26-August 10 - Isambard Kingdom Brunel's iron steamship Great Britain makes the transatlantic crossing from Liverpool to New York, the first screw propelled vessel to make the passage.[8][9] July 28 - HMS Terror and HMS Erebus of the Franklin Expedition go missing in the Davis Strait west of Greenland, while searching for the
 Northwest Passage. August 4 - British emigrant barque Cataraqui is wrecked on King Island (Tasmania) with 400 people killed and only 9 survivors.[10] August 9 - The Aberdeen Act is passed by the Parliament of the United Kingdom, empowering the British Royal Navy to search Brazilian ships, as part of the abolition of the slave trade from Africa.
August 19 - A tornado kills 200 people in France at Montville while destroying two large factories. The first issue of Scientific American August 28 - The journal Scientific American August 29 - The journal Scientific American August 29 - The journal Scientific American August 29 - The
is formally declared. September 25 - The Phi Alpha Literary Society is founded, in Jacksonville, Illinois. October 9 - The eminent and controversial Anglican, John Henry Newman, is received into the Roman Catholic Church. October 10 - In Annapolis, Maryland, the Naval School (later renamed the United States Naval Academy) opens with 50
 midshipmen and seven professors. October 13 - A majority of voters in the Republic of Texas approve a proposed constitution that, if accepted by the United States Congress, will make Texas a U.S. state. October 19 - Richard Wagner's opera Tannhäuser debuts at the Dresden Royal Court Theater. October 21 - The New York Herald becomes the first approve a proposed constitution that, if accepted by the United States Congress, will make Texas a U.S. state.
newspaper to mention the game of baseball. November 20 - Anglo-French blockade of the Río de la Plata - Battle of Vuelta de Obligado: The Argentine Confederation is narrowly defeated by an Anglo-French fleet on the waters of the Paraná River, but the victors suffer serious damage to their ships, and Argentina attracts political support in South
 America. December 2 - Manifest destiny: U.S. President James K. Polk announces to Congress that the Worroe Doctrine should be strictly enforced, and that the United States should aggressively expand into the West. December 11 - First Anglo-Sikh War: Sikh army crosses the Sutlej in the Punjab. December 22-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses the Sutlej in the Punjab. December 11 - First Anglo-Sikh War: Sikh army crosses the Sutlej in the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses the Sutlej in the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses the Sutlej in the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses the Sutlej in the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses the Sutlej in the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses the Sutlej in the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses the Sutlej in the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses the Sutlej in the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses the Sutlej in the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses) and the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses) and the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses) and the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses) and the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses) and the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses) and the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses) and the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh army crosses) and the Punjab. December 12-23 - Battle of Ferozeshah (Anglo-Sikh War: Sikh a
War): East India Company forces are victorious over those of the Sikh Empire. December 27 Anesthesia is used for childbirth for the first time, by Dr. Crawford Long in Jefferson, Georgia. American newspaper editor John L. O'Sullivan claims (in connection with the annexation of the Oregon Country) in The United States Magazine and Democratic
 Review that the United States should be allowed "the fulfillment of our manifest destiny to overspread the continent allotted by Providence for the free development of our yearly multiplying millions". It is the second time he uses the term manifest destiny (first in connection with the Republic of Texas in July - August), and it will have a huge influence
on American imperialism in the following century. December 29 - Texas is admitted as the 28th U.S. state.[13] December 30 - Queen's Colleges of Belfast, Cork, and Galway are incorporated in Ireland. The Republic of Yucatán separates from Mexico for a second time. Ephraim Bee reveals that the Emperor of China has given him a special dispensation
that he has entrusted him with certain sacred and mysterious rituals through Caleb Cushing, the U.S. Commissioner to China, to "extend the work and influence of the Ancient and Honorable Order of E Clampus Vitus" in the New World.[14] Friedrich Engels' treatise The Condition of the Working Class in England is published in Leipzig as Die Lage der
arbeitenden Klasse in England. Heinrich Hoffmann publishes a book (Lustige Geschichten und drollige Bilder), introducing his character, Struwwelpeter, in Germany. The Ancient and Accepted Rite for England and Wales and its Districts and Chapters Overseas is founded[vague] in Freemasonry. Eugénie Luce founds the Luce Ben Aben School in
 Algiers.[15] George Reid Georg Cantor Alexander III of Russia Wilhelm Conrad Röntgen Gustaf de Laval January 7 - King Ludwig III of Bavaria (d. 1921) January 29 - Pyotr Bezobrazov, Russian admiral (d. 1906) February 2 - Ivan Puluj, Ukrainian physicist, inventor (d. 1918) February 14 - Quintin Hogg, British philanthropist (d. 1903) February 15
 Elihu Root, American statesman, diplomat, recipient of the Nobel Peace Prize (d. 1937) February 25 - Sir George Reid, 4th Prime Minister of Australia (d. 1918) March 3 - Gerard Noel, British admiral (d. 1918) [16] March 10 - Emperor
 Alexander III of Russia (d. 1894) March 20 - Victor Child Villiers, 7th Earl of Jersey, 18th Governor of New South Wales (d. 1915) March 27 - Wilhelm Röntgen, German physicist, Nobel Prize laureate (d. 1923) April 4 - František Plesnivý, Austro-Hungarian architect (d. 1918) April 5 - Jules Cambon, French diplomat (d. 1935) April 22 - Carlo Caneva,
 Italian general (d. 1922) April 24 - Carl Spitteler, Swiss writer, Nobel Prize laureate (d. 1924) May 4 - William Kingdon Clifford, English mathematician, philosopher (d. 1879) May 14 - Charles J. Train, American admiral (d. 1906) May 15
 Élie Metchnikoff, Russian microbiologist, recipient of the Nobel Prize in Physiology or Medicine (d. 1916) May 30 - King Amadeo I of Spain (d. 1890) May 31 - R. E. B. Crompton, British electrical engineer, industrialist and inventor (d. 1940) June 7 -
Leopold Auer, Hungarian violinist, composer (d. 1930) June 18 - Charles Louis Alphonse Laveran, French physician, recipient of the Nobel Prize in Physiology or Medicine (d. 1920) June 22 - Richard Seddon, 15th Prime Minister of New Zealand (d. 1906) Jacinta Parejo July 4 - Thomas John Barnardo, Irish philanthropist (d. 1905) July 19 - Horatio
Nelson Young, American naval hero (d. 1913) August 9 - André Bessette, Canadian religious leader and saint (d. 1937) August 10 - Abai Qunanbaiuly, Kazakh poet (d. 1921) Jacinta Parejo, First Lady of Venezuela (d. 1914) August 19 - Edmond
 James de Rothschild, French philanthropist (d. 1934) August 20 - Albert Chmielowski, Polish painter, Roman Catholic religious professed and saint (d. 1916) August 25 - King Ludwig II of Bavaria (d. 1886) September 1 - Paul Methuen, 3rd Baron Methuen, British
 field marshal (d. 1932) September 9 - Warner B. Bayley, United States Navy rear admiral (d. 1928) September 11 - Emile Baudot, French telegraph engineer and inventor (d. 1903) October 21 - William McKendree Carleton, American poet (d. 1912) November 3 - Inoue Yoshika, Japanese
 admiral (d. 1929) November 4 - Vasudev Balwant Phadke, Indian revolutionary (d. 1883) November 10 - Sir John Thompson, 4th Prime Minister of Canada (d. 1894) November 13 - Marta Abreu, Cuban philanthropist (d. 1909) November 25 - José Maria de Eça de Queirós, Portuguese writer (d. 1900) December 9 - Joel Chandler Harris, American writer
(d. 1908) December 24 - George I of Greece (d. 1913) Andrew Jackson January 11 - Etheldred Benett, British poet and writer of musical scores (b. 1812) February 13 - Henrik Steffens, Norwegian philosopher (b.
1773) February 22 - William Wellesley-Pole, 3rd Earl of Mornington, British politician (b. 1763) March 18 - Johnny Appleseed, American pioneer (b. 1774) April 10 - Dr. Thomas Sewall, American anatomist (b. 1786) April
20 - Seku Amadu, founder of the Fula Massina Empire (b. 1773) May 12 János Batsányi, Hungarian poet (b. 1763) August Wilhelm Schlegel, German poet, translator and critic (b. 1767) May 15 - Braulio Carrillo Colina, Costa Rican Head of State (b. 1800) June 4 - Lasse-Maja, notorious Swedish criminal (b. 1785) June 8 - Andrew Jackson, 7th President
of the United States (b. 1767) Charlotte Ann Fillebrown Jerauld July 12 Friedrich Ludwig Persius, German architect (b. 1803) Henrik Wergeland, Norwegian writer (b. 1808) July 17 - Charles Grey, 2nd Earl Grey, Prime Minister of the United Kingdom (b. 1764) July 22 - Heinrich Graf von Bellegarde, Austrian field marshal, statesman (b. 1756) August 31 (b. 1808) July 17 - Charles Grey, 2nd Earl Grey, Prime Minister of the United Kingdom (b. 1764) July 22 - Heinrich Graf von Bellegarde, Austrian field marshal, statesman (b. 1756) August 31 (b. 1808) July 17 - Charles Grey, 2nd Earl Grey, Prime Minister of the United Kingdom (b. 1764) July 22 - Heinrich Graf von Bellegarde, Austrian field marshal, statesman (b. 1756) August 31 (b. 1808) July 17 - Charles Grey, 2nd Earl Grey, Prime Minister of the United Kingdom (b. 1764) July 22 - Heinrich Graf von Bellegarde, Austrian field marshal, statesman (b. 1808) July 17 - Charles Grey, 2nd Earl Grey, Prime Minister of the United Kingdom (b. 1808) July 18 (b. 1808) July 18 (b. 1808) July 19 (b. 1808) July 1
 - Charlotte Ann Fillebrown Jerauld, American poet and story writer (b. 1820) August 23 Thomas R. Gray, American author and diplomat (b. 1788) October 12 - Elizabeth Fry, British humanitarian (b. 1780) October 18 - Jacques Dominique, comte de Cassini, French
 astronomer (b. 1748) October 26 - Lady Nairne, Scottish songwriter (b. 1766) November 17 - Sir Salusbury Pryce Humphreys, British admiral (b. 1738) Wazir Akbar Khan, Afghan prince and general (b. 1816) Hadji Trendafila, Bulgarian educator (b. 1785) ^ "CURRENT PH CALENDAR BEGINS".
Facebook. Project Vinta. January 1, 2021. Retrieved April 19, 2023. ^ Jones, Neal T., ed. (1984). A Book of Days for the Literary Year. New York; London: Thames and Hudson. ISBN 0-500-01332-2. ^ Congress overrides presidential veto for first time. history.house.gov ^ Penguin Pocket On This Day. Penguin Reference Library. 2006. ISBN 0-14-1027156.
0. The Great Yarmouth Suspension Bridge Disaster - May 2nd 1845" (PDF). Broadland Memories. Archived from the original (PDF) on 2011-07-18. Retrieved 2010-10-14. The Hutchinson Factfinder. Helicon. 1999. p. 549. ISBN 1-85986-000-1. When the British decided they were going to bring Indians to Trinidad this year, most of the traditional
 British ship owners did not wish to be involved. The ship was originally named Cecrops, but upon delivery was renamed to Fath Al Razack. The ship left Calcutta on February 16. ^ Fox, Stephen (2003). Transatlantic: Samuel Cunard, Isambard Brunel, and the Great Atlantic Steamships. HarperCollins. ISBN 978-0-06-019595-3. ^ "Great Britain". The
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Embroidery I, Algiers, Algeria". World Digital Library. 1899. Retrieved 2013-09-26. ^ "Admirals.org.uk. Retrieved 2014. ^ "Died". Richmond Times-Dispatch. Richmond, Virginia. 28 August 1845. p. 2. Retrieved 2 July 2025 - via Newspapers.com. ^ "Died". The New Eras.
Portsmouth, Virginia. 27 August 1845. p. 3. Retrieved 2 July 2025 - via Newspapers.com. Louis Heilprin (1885). "Chronological Table of Universal History". Historical Reference Book. New York: D. Appleton and Company. hdl:2027/wu.89097349187 - via Hathi Trust. 1845 Retrieved from "30ne hundred years, from 1701 to 1800 For other uses, see
18th century (disambiguation). Millennia 2nd millennia 2nd
 vte Political boundaries at the beginning of year 1700 Storming of the Bastille, 14 July 1789, an iconic event of the French Revolution. Development of the Watt steam engine in the late 18th century was an important element in the Industrial Revolution. Development of the Watt steam engine in the late 18th century. The 18th century
 lasted from 1 January 1701 (represented by the Roman numerals MDCCI) to 31 December 1800 (MDCCC). During the 18th century, elements of Enlightenment thinking culminated in the Atlantic Revolutions. Revolutions began mid-century.
 leading to radical changes in human society and the environment. The European colonization of the Americas and other parts of the world intensified and associated mass migrations of people grew in size as part of the Americas and other parts of the Americas and other parts of the Americas and other parts of the world intensified and associated mass migrations of people grew in size as part of the Americas and other parts of the Americas and o
[2] Western historians have occasionally defined as 1715-1789, denoting the period of time between the death of Louis XIV of France and the start of the French Revolution, with an emphasis on directly interconnected events. [3][4] To
 historians who expand the century to include larger historical movements, the "long" 18th century[5] may run from the Glorious Revolution of 1688 to the Battle of Waterloo in 1815[6] or even later.[7] France was the sole world superpower from 1659, after it defeated Spain, until 1815, when it was defeated by Britain and its coalitions following theorem.
 Napoleonic Wars. In Europe, philosophers ushered in the Age of Enlightenment. This period coincided with the French Revolution of 1789, and was later compromised by the excesses of the Reign of Terror. At first, many monarchies of Europe embraced Enlightenment ideals, but in the wake of the French Revolution they feared loss of power and
 formed broad coalitions to oppose the French Republic in the French Revolutionary Wars. Various conflicts throughout the century, including the War of the Spanish Succession and the Seven Years' War, saw Great Britain triumph over its rivals to become the preeminent power in Europe. However, Britain's attempts to exert its authority over the
 Initteen Colonies became a catalyst for the American Revolution. The 18th century also marked the end of the Polish-Lithuanian Commonwealth as an independent state. Its semi-democratic government system was not robust enough to prevent partition by the neighboring states of Austria, Prussia, and Russia. In West Asia, Nader Shah led Persia in
 successful military campaigns. The Ottoman Empire experienced a period of peace, taking no part in European wars from 1740 to 1768. As a result, the empire was not exposed to Europe's military improvements during the Seven Years' War. The Ottoman military consequently lagged behind and suffered several defeats against Russia in the second
half of the century. In South Asia, the death of Mughal emperor Aurangzeb was followed by the expansion of the Maratha Confederacy and an increasing level of European influence and control in the region. In 1739, Persian emperor Nader Shah invaded and plundered Delhi, the capital of the Mughal Empire. Later, his general Ahmad Shah Durrani
scored another victory against the Marathas, the Marathas, the Marathas, the Marathas, the Marathas, the Entity, the Anglo-Mysore Wars against Tipu Sultan and his father Hyder Ali, led to Company rule over the
south.[10][11] In East Asia, the century was marked by the High Qing era, a period characterized by significant cultural and territorial expansion. This period also experienced relative peace and prosperity, allowing for societal growth, increasing literacy rates, flourishing trade, and consolidating imperial power across the vast Qing dynasty's
territories. Conversely, the continual seclusion policy of the Tokugawa and experienced a flourishment of the arts as well as scientific knowledge and advancements, which were introduced to Japan through the Dutch port of Nagasaki. In Southeast Asia, the Konbaung-Ayutthaya Wars and the
Tây Son Wars broke out while the Dutch East India Company established increasing levels of control over the Mataram Sultanate. In Africa, the Ethiopian Empire underwent the Zemene Mesafint, a period when the country was ruled by a class of regional noblemen and the emperor was merely a figurehead. The Atlantic slave trade also saw the
continued involvement of states such as the Oyo Empire. In Oceania, the European colonization of Australia and New Zealand began during the late half of the century. In the Americas, the United States declared its independence from Great Britain. In 1776, Thomas Jefferson wrote the Declaration of Independence. In 1789, George Washington was
inaugurated as the first president. Benjamin Franklin traveled to Europe where he was hailed as an inventor. Examples of his inventions include the lightning rod and bifocal glasses. Túpac Amaru II led an uprising that sought to end Spanish colonial rule in Peru. For a chronological guide, see Timeline of the 18th century. See also: Georgian era Main
articles: 1700s, 1710s, 1720s, 1730s, and 1740s Europe at the beginning of the War of the Spanish Succession, 1700 The Battle of Poltava in 1709 turned the Russian Empire into a European power. John Churchill, 1st Duke of Marlborough 1700-1721: Great Northern War between the Russian and Swedish Empires. 1701: Kingdom of Prussia declared
under King Frederick I. 1701: The Battle of Feyiase marks the rise of the Ashanti Empire. 1701-1714: The War of the Spanish Succession is founded by Peter the Great; it is the Russian capital until 1918. 1703-1711: The Rákóczi
uprising against the Habsburg monarchy, 1704: End of Japan's Genroku period, 1704: First Javanese War of Succession, 1707: Death of Mughal Emperor Aurangzeb leads to the fragmentation of the Mughal Empire, 1707: The
Act of Union is passed, merging the Scottish and English Parliaments, thus establishing to the East Indies and English Company of Merchants of London Trading to the East Indies and English Company Trading to the East Indies and English Company of Merchants of London Trading to the East Indies. 1708-1709: Famine
kills one-third of East Prussia's population. 1709: The Great Frost of 1709 marks the coldest winter in 500 years, contributing to the defeat of Sweden at Poltava. 1710: The world's first copyright legislation, Britain's Statute of Anne, takes effect. 1710–1711: Ottoman Empire fights Russia in the Russo-Turkish War
and regains Azov. 1711: Bukhara Khanate dissolves as local begs seize power. 1711-1715: Tuscarora people of North Carolina. 1713: The Kangxi Emperor acknowledges the full recovery of the Chinese economy since its apex during the Ming. 1714: In Amsterdam, Daniel Gabriel
Fahrenheit invents the mercury-in-glass thermometer, which remains the most reliable and accurate thermometer until the electronic era. 1715: The first Jacobite rising breaks out; the British halt the Jacobite advance at the Battle of Preston. 1716: Establishment of the Sikh Confederacy along the present-day India-Pakistan
border. 1716-1718: Austro-Venetian-Turkish War. 1718: The city of New Orleans is founded by the French in North America. 1718-1720: The South Sea
Bubble. 1720-1721: The Great Plague of Marseille. 1720: Qing forces oust Dzungar invaders from Tibet. 1721: The Treaty of Nystad is signed, ending the Great Northern War. 1721: Sack of Shamakhi, massacre of its Shia population by Sunni Lezgins. 1722: Siege of Isfahan results in the handover of Iran to the Hotaki Afghans. 1722-1723: Russo-
Persian War. 1722-1725: Controversy over William Wood's halfpence leads to the Drapier's Letters and begins the Irish economic independence from England movement. Mughal emperor Muhammad Shah with the Persian invader Nader Shah. 1723: Slavery is abolished in Russia; Peter the Great converts household slaves into house serfs.[16] 1723-1725: Controversy over William Wood's halfpence leads to the Drapier's Letters and begins the Irish economic independence from England movement.
1730: The "Great Disaster", an invasion of Kazakh territories by the Dzungars, 1723-1732: The Oing and the Dzungaria, and Outer Mongolia, with inconclusive results, 1724: Daniel Gabriel Fahrenheit temperature scale, 1725: Austro-Spanish alliance revived. Russia joins in 1726
1727-1729: Anglo-Spanish War ends inconclusively. 1730: Mahmud I takes over Ottoman Empire after the Patrona Halil revolt, ending the Tulip period. 1730-1760: The First Great Awakening takes place in Great Britain and North America. 1732-1734: Crimean Tatar raids into Russia. [17] 1733-1738: War of the Polish Succession. Qianlong Emperor
1735-1739: Austro-Russo-Turkish War. 1735-1799: The Qianlong Emperor of China oversees a huge expansion in territory. 1738-1756: Famine across the Sahel; half the population of Timbuktu dies.[18] 1737-1738: Hotak Empire ends after the siege of Kandahar by Nader Shah. 1739: Great Britain and Spain fight the War of Jenkins' Ear in the
Caribbean. 1739: Nader Shah defeats a pan-Indian army of 300,000 at the Battle of Karnal. Taxation is stopped in Iran for three years. 1739-1740: Nader Shah defeats a pan-Indian army of 300,000 at the Battle of Karnal. Taxation is stopped in Iran for three years. 1739-1740: Nader Shah defeats a pan-Indian army of 300,000 at the Battle of Karnal. Taxation is stopped in Iran for three years. 1739-1740: Nader Shah defeats a pan-Indian army of 300,000 at the Battle of Karnal. Taxation is stopped in Iran for three years. 1739-1740: Nader Shah defeats a pan-Indian army of 300,000 at the Battle of Karnal. Taxation is stopped in Iran for three years. 1739-1740: Nader Shah defeats a pan-Indian army of 300,000 at the Battle of Karnal. Taxation is stopped in Iran for three years. 1739-1740: Nader Shah defeats a pan-Indian army of 300,000 at the Battle of Karnal. Taxation is stopped in Iran for three years. 1739-1740: Nader Shah defeats a pan-Indian army of 300,000 at the Battle of Karnal. Taxation is stopped in Iran for three years. 1739-1740: Nader Shah defeats a pan-Indian army of 300,000 at the Battle of Karnal. Taxation is stopped in Iran for three years. 1739-1740: Nader Shah defeats a pan-Indian army of 300,000 at the Battle of Karnal. Taxation is stopped in Iran for three years. 1739-1740: Nader Shah defeats a pan-Indian army of 300,000 at the Battle of Karnal. Taxation is stopped in Iran for three years.
Uzbekistan, Khwarazm, Dagestan, and Oman. 1741-1751: Maratha invasions of Bengal. 1740-1748: War of the Austrian Succession. 1742: Anders Celsius proposes an inverted form of the centigrade temperature, which is later renamed Celsius in his honor. 1742
Premiere of George Frideric Handel's Messiah. 1743-1746: Another Ottoman-Persian War involves 375,000 men but ultimately ends in a stalemate. The extinction of the Scottish clan system came with the defeat of the clansmen at the Battle of Culloden in 1746. [20] 1744: The First Saudi State is founded by Mohammed Ibn Saud. [21] 1744: Battle of Culloden in 1746. [20] 1744: The First Saudi State is founded by Mohammed Ibn Saud. [21] 1744: Battle of Culloden in 1746. [20] 1744: The First Saudi State is founded by Mohammed Ibn Saud. [21] 1744: Battle of Culloden in 1746. [20] 1744: The First Saudi State is founded by Mohammed Ibn Saud. [21] 1744: Battle of Culloden in 1746. [20] 1744: The First Saudi State is founded by Mohammed Ibn Saud. [21] 1744: Battle of Culloden in 1746. [20] 1744: The First Saudi State is founded by Mohammed Ibn Saud. [21] 1744: Battle of Culloden in 1746. [20] 1744: The First Saudi State is founded by Mohammed Ibn Saud. [21] 1744: Battle of Culloden in 1746. [20] 1744: The First Saudi State is founded by Mohammed Ibn Saud. [21] 1744: Battle of Culloden in 1746. [20] 1744: The First Saudi State is founded by Mohammed Ibn Saud. [21] 1744: Battle of Culloden in 1746. [20] 1744: The First Saudi State is founded by Mohammed Ibn Saud. [21] 1744: Battle of Culloden in 1746. [20] 1744: The First Saudi State is founded by Mohammed Ibn Saud. [21] 1744: Battle of Culloden in 1746. [20] 1744: The First Saudi State is founded by Mohammed Ibn Saud. [21] 1744: Battle of Culloden in 1746. [20] 1744: The First Saudi State is founded by Mohammed Ibn Saud. [21] 1744: Battle of Culloden in 1746. [20] 1744: The First Saudi State is founded by Mohammed Ibn Saud. [21] 1744: Battle of Culloden in 1746: [20] 1744: The First Saudi State is founded by Mohammed Ibn Saud. [21] 1744: Battle of Culloden in 1746: [21] 1744: Battle of Culloden in 1746: [21] 1744: Battle of Culloden in 1746: [21] 1744: [21] 1744: [21] 1744: [21] 1744: [21] 1744: [21] 1744: [21] 1744: [21] 1744: [21] 1744: [21] 1744: [21] 1744: [21] 1744: [21]
Toulon is fought off the coast of France. 1744-1748: The First Carnatic War is fought between the British, the French, the Marathas, and Mysore in India. 1745: Second Jacobite rising is begun by Charles Edward Stuart in Scotland. 1747: The Durrani Empire is founded by Ahmad Shah Durrani. 1748: The Treaty of Aix-La-Chapelle ends the War of the
Austrian Succession and First Carnatic War. 1748-1754: The Second Carnatic War is fought between the British, the French, the Marathas, and Mysore in India. 1750: Peak of the Little Ice Age. Main articles: 1750s, 1760s, 1760s,
13 September. On the calendar, 2 September is followed directly by 14 September. 1754: The Treaty of Pondicherry ends the Second Carnatic War and recognizes Muhammed Ali Khan Wallajah as Nawab of the Carnatic War and recognizes Muhammed Ali Khan Wallajah as Nawab of the Carnatic War and recognizes Muhammed Ali Khan Wallajah as Nawab of the Carnatic War and recognizes Muhammed Ali Khan Wallajah as Nawab of the Carnatic War and recognizes Muhammed Ali Khan Wallajah as Nawab of the Carnatic War and recognizes Muhammed Ali Khan Wallajah as Nawab of the Carnatic War and recognizes Muhammed Ali Khan Wallajah as Nawab of the Carnatic War and recognizes Muhammed Ali Khan Wallajah as Nawab of the Carnatic War and recognizes Muhammed Ali Khan Wallajah as Nawab of the Carnatic War and recognizes Muhammed Ali Khan Wallajah as Nawab of the Carnatic War and recognizes Muhammed Ali Khan Wallajah as Nawab of the Carnatic War and recognizes Muhammed Ali Khan Wallajah as Nawab of the Carnatic War and recognizes Wallajah as Nawab of the Carnatic War and recognizes Wallajah as Nawab of the Carnatic War and recognizes Wallajah as Nawab of the Carnatic War and recognizes Wallajah as Nawab of the Carnatic War and recognizes Wallajah as Nawab of the Carnatic War and recognized Wallajah as Nawab of the Carnatic War and recognized Wallajah as Nawab of the Carnatic War and recognized Wallajah as Nawab of the Carnatic War and recognized Wallajah as Nawab of the Carnatic War and recognized Wallajah as Nawab of the Carnatic War and recognized Wallajah as Nawab of the Carnatic War and recognized Wallajah as Nawab of the Carnatic War and recognized Wallajah as Nawab of the Carnatic War and recognized Wallajah as Nawab of the Carnatic War and recognized Wallajah as Nawab of the Carnatic War and recognized Wallajah as Nawab of the Carnatic War and recognized Wallajah as Nawab of the Carnatic Wallajah as Nawab o
North American chapter of the Seven Years' War, is fought in colonial North America, mostly by the French and their allies against the English and the English and the English against the English and the English against the English and the English against the English a
Khalkha Mongol, and Manchu colonization. 1755-1763: The Great Upheaval forces transfer of the French Acadian population from Nova Scotia and New Brunswick. 1756-1763: The Third Carnatic War is fought between the British, the French,
and Mysore in India. 1757: British conquest of Bengal. Catherine the Great, Empress of Russia. 1760: George III becomes King of Britain. 1761: Maratha Empire defeated at Battle of Panipat. 1762-1796: Reign of Catherine the Great of Russia. 1760: George III becomes King of Britain. 1761: Maratha Empire defeated at Battle of Panipat. 1762-1796: Reign of Catherine the Great of Russia. 1760: George III becomes King of Britain. 1761: Maratha Empire defeated at Battle of Panipat. 1762-1796: Reign of Catherine the Great of Russia. 1760: George III becomes King of Britain. 1761: Maratha Empire defeated at Battle of Panipat. 1762-1796: Reign of Catherine the Great of Russia. 1760: George III becomes King of Britain. 1761: Maratha Empire defeated at Battle of Panipat. 1762-1796: Reign of Catherine the Great of Russia. 1760: George III becomes King of Britain. 1761: Maratha Empire defeated at Battle of Panipat. 1762-1796: Reign of Catherine the Great of Russia. 1762: Maratha Empire defeated at Battle of Panipat. 1762-1796: Reign of Catherine the Great of Russia. 1762: Maratha Empire defeated at Battle of Panipat. 1762-1796: Reign of Catherine the Great of Russia. 1762: Maratha Empire defeated at Battle of Panipat. 1762-1796: Reign of Catherine the Great of Russia. 1762: Maratha Empire defeated at Battle of Panipat. 1762-1796: Reign of Catherine the Great of Russia. 1762: Maratha Empire defeated at Battle of Panipat. 1762-1796: Reign of Catherine the Great of Russia. 1762: Maratha Empire defeated at Battle of Panipat. 1762-1796: Reign of Russia. 1762-1796:
Empire defeat the Ashanti army at the Battle of Atakpamé. 1765: The Burmese invade Thailand and utterly destroy Attuthaya. 1765-1769: Burma under Hsinbyushin repels four invasions from Qing
China, securing hegemony over the Shan states. 1766: Christian VII becomes king of Denmark. He was king of Denmark to 1808. 1766-1772: War of the Bar Confederation. 1768-1774: Russo-Turkish War. 1769: Spanish
missionaries establish the first of 21 missions in California. 1769-1770: James Cook explores and maps New Zealand and Australia. 1769-1773: The Bengal famine of 1770 kills one-third of the Bengal population. 1769: The French East India Company dissolves, only to be revived in 1785. 1769: French expeditions capture clove plants in Ambon, ending
the Dutch East India Company's (VOC) monopoly of the plant.[23] 1770-1771: The Plague Riot in Moscow. 1771: The Value Riot in Moscow. 1771: The Value Riot in Moscow. 1771: The Plague Riot in Moscow. 1771: The Value Rio
stages a coup d'état, becoming almost an absolute monarch. Encyclopédie, ou dictionnaire raisonné des sciences, des arts et des métiers 1772-1795: The Partitions of Poland end the Polish-Lithuanian Commonwealth and erase Poland from the
map for 123 years. 1773-1775: Pugachev's Rebellion, the largest peasant revolt in Russian history. 1773: East India Company starts operations in Bengal to smuggle opium into China. 1775-1782: First Anglo-Maratha War. 1775-1783: American Revolutionary War
1776: Several kongsi republics are founded by Chinese settlers in the island of Borneo. They are some of the first democracies in Asia. 1776-1777: A Spanish-Portuguese War occurs over land in the South American frontiers. 1776: Illuminati founded by Adam Weishaupt. 1776: The United States Declaration of Independence is adopted by the Second
Continental Congress in Philadelphia. 1776: Adam Smith publishes The Wealth of Nations. 1778: James Cook becomes the first European to land on the Hawaiian Islands. 1778: Franco-American alliance signed. 1778: Spain acquires its first permanent holding in Africa from the Portuguese, which is administered by the newly-established La Plata
Viceroyalty. 1778: Vietnam is reunified for the first time in 200 years by the Tay Son brothers. The Tây Son dynasty has been established, terminating the Lê dynasty. 1779-1783: Britain loses several islands and colonial outposts all over the world to
the combined Franco-Spanish navy. 1779: Iran enters yet another period of conflict and civil war after the prosperous rebellion against Spanish settlers. George Washington 1781-1785: Serfdom is
abolished in the Austrian monarchy (first step; second step in 1848). 1782: The Thonburi Kingdom of Thailand is dissolved after a palace coup. 1783: Russian annexation of Crimea. 1785-1791: Imam Sheikh Mansur, a Chechen warrior and Muslim mystic, leads a coalition of
Muslim Caucasian tribes from throughout the Caucasus in a holy war against Russian settlers and military bases in the Caucasus, as well as against local traditionalists, who followed the traditional customs and common law (Adat) rather than the theocratic Sharia.[24] 1785-1795: The Northwest Indian War is fought between the United States and
Native Americans, 1785-1787; The Maratha-Mysore Wars concludes with an exchange of territories in the Deccan, 1786-1787; Wolfgang Amadeus Mozart premieres The Marriage of Figaro and Don Giovanni, 1787; The Tuareg occupy Timbuktu until the 19th century, 1787-1792; Russo-Turkish War, 1788; First Fleet arrives in Australia 1788-1790;
Russo-Swedish War (1788-1790). 1788: Dutch Geert Adriaans Boomgaard (1788-1899) would become the first generally accepted validated case of a supercentenarian on record. [25][26] Declaration of the Rights of Man and of the Citizen 1789: A Qing attempt to reinstall an exiled Vietnamese king in northern Vietnam ends in disaster. 1789:
George Washington is elected the first President of the United States; he serves until 1797. 1789: The Liège Revolution. 1789: The Brabant Revolution. 1789: The Brabant Revolution. 1789: The United States; he serves until 1797. 1789: The United States; he serves until 1799. The United States is the United States in the United States is the United States in the United States 
of the Liège Revolution by Austrian forces and re-establishment of the Prince-Bishopric of Liège. 1791-1804: The Haitian Revolution. 1791-1804: The Haitian Revolution by Austrian forces and re-establishment of the Prince-Bishopric of Liège. 1791-1804: The Haitian Revolution. 1791-1804: The Haitian Revolution by Austrian forces and re-establishment of the Prince-Bishopric of Liège.
1803-1815. 1792: The New York Stock & Exchange Board is founded. 1792: Polish-Russian War of 1792. 1792: Margaret Ann Neve (1792-1903) would become the first recorded female supercentenarian to reach the age of 110.[27][28] 1793: Upper Canada bans slavery. 1793: The New York Stock & Exchange Board is founded. 1792: Polish-Russian War of 1792. 1792: Margaret Ann Neve (1792-1903) would become the first recorded female supercentenarian to reach the age of 110.[27][28] 1793: Upper Canada bans slavery. 1793: The New York Stock & Exchange Board is founded. 1792: Polish-Russian War of 1792. 1792: Margaret Ann Neve (1792-1903) would become the first recorded female supercentenarian to reach the age of 110.[27][28] 1793: Upper Canada bans slavery. 1793: The New York Stock & Exchange Board is founded. 1792: Polish-Russian War of 1792: Polis
people in Philadelphia, roughly 10% of the population. [29] 1793-1796: Revolt in the Vendée against the French Republic at the time of the Revolution. 1794-1816: The Hawkesbury and Nepean Wars, which were a series of incidents between settlers and New South Wales Corps and the Aboriginal Australian clans of the Hawkesbury river in Sydney,
Australia. 1795: The Marseillaise is officially adopted as the French national anthem. Napoleon at the Bridge of the Arcole 1795: The Battle of Nu'uanu in the final days of King Kamehameha I's wars to unify the Hawaiian Islands. 1795-1796: Iran invades and devastates Georgia, prompting Russia to intervene and march on Tehran. 1796: Edward Jenner
administers the first smallpox vaccination; smallpox vaccination; smallpox killed an estimated 400,000 Europeans each year during the 18th century, including five reigning monarchs.[30] 1796: War of the First Coalition: The Battle of Montenotte marks Napoleon Bonaparte's first victory as an army commander. 1796: The British eject the Dutch from Ceylon and South
Africa. 1796-1804: The White Lotus Rebellion against the Manchu dynasty in China. 1797: John Adams is elected the second President of the United States; he serves until 1801. 1798: The Irish Rebellion fails to overthrow British rule in Ireland. 1798-1800: The Quasi-War is fought between the United States and France. 1799: Dutch East India
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Company is dissolved. 1799: Austro-Russian forces under Alexander Suvorov liberates much of Italy and Switzerland from French occupation. 1799: Coup of 18 Brumaire - Napoleon's coup d'etat brings the end of the French Revolution. 1799: Coup of 18 Brumaire - Napoleon's coup d'etat brings the end of the French Revolution. 1799: Coup of 18 Brumaire - Napoleon's coup d'etat brings the end of the French Revolution. 1799: Coup of 18 Brumaire - Napoleon's coup d'etat brings the end of the French Revolution. 1799: Coup of 18 Brumaire - Napoleon's coup d'etat brings the end of the French Revolution. 1799: Coup of 18 Brumaire - Napoleon's coup d'etat brings the end of the French Revolution. 1799: Coup of 18 Brumaire - Napoleon's coup d'etat brings the end of the French Revolution. 1799: Coup of 18 Brumaire - Napoleon's coup d'etat brings the end of the French Revolution. 1799: Coup of 18 Brumaire - Napoleon's coup d'etat brings the end of the French Revolution. 1799: Coup of 18 Brumaire - Napoleon's coup d'etat brings the end of the French Revolution. 1799: Coup of 18 Brumaire - Napoleon's coup d'etat brings the end of the French Revolution. 1799: Coup of 18 Brumaire - Napoleon's coup d'etat brings the end of the French Revolution. 1799: Coup of 18 Brumaire - Napoleon's coup d'etat brings the end of the French Revolution.

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commit suicide. 1800: On 1 January, the bankrupt VOC is formally dissolved and the nationalized Dutch East Indies are established.[31] Main articles: Timeline of historic inventions § 18th century, and Timeline of scientific discoveries § 18th century, and Timeline of scientific discoveries § 18th century.
invented by John Shore 1712: Steam engine invented by Thomas Newcomen 1714: Mercury thermometer by Daniel Gabriel Fahrenheit 1717: Diving bell was successfully tested by Edmond Halley, sustainable to a depth of 55 ft c. 1730: Octant navigational tool was developed by John Hadley in England, and Thomas Godfrey in America 1733: Flying
shuttle invented by John Kay 1736: Europeans encountered rubber - the discovery was made by Charles Marie de La Condamine while on expedition in South America. It was named in 1770 by Joseph Priestley c. 1740: Modern steel was developed by Benjamin Huntsman 1741: Vitus Bering discovers Alaska 1745: Leyden jar invented by Ewald Georg
von Kleist was the first electrical capacitor 1751: Jacques de Vaucanson perfects the first precision lathe 1752: Lightning rod invented by Benjamin Franklin 1753: The tallest wooden Bodhisattva statue in the world is erected at Puning Temple,
Chengde, China. 1764: Spinning jenny created by James Hargreaves brought on the Industrial Revolution 1765: James Watt enhances Newcomen's steam engine, allowing new steel technologies 1761: The problem of longitude was finally resolved by the fourth chronometer of John Harrison 1763: Thomas Bayes publishes first version of Bayes' theorem
paving the way for Bayesian probability 1768-1779: James Cook mapped the boundaries of the Pacific Ocean and discovered many Pacific Islands 1774: Joseph Priestley discovers "dephlogisticated air", oxygen The Chinese Putuo Zongcheng Temple of Chengde, completed in 1771, during the reign of the Qianlong Emperor. 1775: Joseph Priestley's first
synthesis of "phlogisticated nitrous air", nitrous oxide, "laughing gas" 1776: First improved steam engines installed by James Watt 1776: Steamboat invented by Samuel Miller 1779: Photosynthesis was first discovered by Jan Ingenhousz 1781: William Herschel announces discovery of Uranus 1784:
 Bifocals invented by Benjamin Franklin 1784: Argand lamp invented by Aimé Argand[32] 1785: Power loom invented by Edmund Cartwright 1785: Automatic flour mill invented by Oliver Evans 1786: Threshing machine invented by Edmund Cartwright 1785: Automatic flour mill invented by Oliver Evans 1786: Threshing machine invented by Edmund Cartwright 1785: Automatic flour mill invented by Oliver Evans 1786: Threshing machine invented by Edmund Cartwright 1785: Automatic flour mill invented by Oliver Evans 1786: Threshing machine invented by Edmund Cartwright 1785: Automatic flour mill invented by Oliver Evans 1786: Threshing machine invented by Oliver Evans 1786: Threshing m
 mass, the basis for chemistry, and begins modern chemistry 1798: Edward Jenner publishes a treatise about smallpox vaccination 1798: The Lithographic printing process invented by Alois Senefelder[33] 1799: Rosetta Stone discovered by Napoleon's troops Main articles: 18th century in literature and 18th century in philosophy 1703: The Love
 Suicides at Sonezaki by Chikamatsu first performed 1704-1717: One Thousand and One Nights translated into French by Antoine Galland. The work becomes immensely popular throughout Europe. 1704: A Tale of a Tub by Jonathan Swift first published 1712: The Rape of the Lock by Alexander Pope (publication of first version) 1719: Robinson Crusoee
by Daniel Defoe 1725: The New Science by Giambattista Vico 1726: Gulliver's Travels by Jonathan Swift 1728: The Dunciad by Alexander Pope (publication of first version) 1744: A Little Pretty Pocket-Book becomes one of the first books marketed for children 1748: Chushingura (The Treasury of Loyal Retainers), popular Japanese puppet play,
composed 1748: Clarissa; or, The History of a Young Lady by Samuel Richardson 1749: The History of Tom Jones, a Foundling by Henry Fielding 1751: Elegy Written in a Country Churchyard by Thomas Gray published 1751-1785: The French Encyclopédie 1755: A Dictionary of the English Language by Samuel Johnson 1758: Arithmetika Horvatzka by
Mihalj Šilobod Bolšić 1759: Candide by Voltaire 1759: The Social Contract, Or Principles of Political Right by Jean-Jacques Rousseau 1774: The Sorrows of Young Werther by Goethe first
 published 1776: Ugetsu Monogatari (Tales of Moonlight and Rain) by Ueda Akinari 1776-1789: The Wealth of Nations, foundation of the modern theory of economy, was published by Adam Smith 1776-1789: The History of the Decline and Fall of the Roman Empire was published by Edward Gibbon 1779: Amazing Grace published by John Newton 1779-1782
 Lives of the Most Eminent English Poets by Samuel Johnson 1781: Critique of Pure Reason by Immanuel Kant (publication of first edition) 1781: The Robbers by Friedrich Schiller first published 1782: Les Liaisons dangereuses by Pierre Choderlos de Laclos 1786: Poems, Chiefly in the Scottish Dialect by Robert Burns 1787-1788: The Federalist Papers
by Alexander Hamilton, James Madison, and John Jay 1788: Critique of Practical Reason by Immanuel Kant 1789: Songs of Innocence by William Blake 1789: The Interesting Narrative of the Life of Olaudah Equiano by Olaudah Equiano by Olaudah Equiano by Olaudah Equiano by Olaudah Equiano 1790: Reflections on the Revolution in France
by Edmund Burke 1791: Rights of Man by Thomas Paine 1792: A Vindication of the Rights of Woman by William Wordsworth and Samuel Taylor Coleridge 1798: An Essay on the Principle of Population published by Thomas Malthus (mid-18th century): The Dream
of the Red Chamber (authorship attributed to Cao Xueqin), one of the most famous Chinese novels 1711: Rinaldo, Handel's first opera for the London stage, premiered 1721: Brandenburg Concertos by J.S. Bach 1727: St Matthew Passion composed 1721: Brandenburg Concertos by J.S. Bach 1727: St Matthew Passion composed 1721: Brandenburg Concertos by J.S. Bach 1723: The Four Seasons, violin concertos by Antonio Vivaldi, composed 1724: St John Passion by J.S. Bach 1727: St Matthew Passion composed 1721: Brandenburg Concertos by J.S. Bach 1723: The Four Seasons, violin concertos by Antonio Vivaldi, composed 1724: St John Passion by J.S. Bach 1727: St Matthew Passion composed 1724: St John Passion by J.S. Bach 1727: St Matthew Passion composed 1724: St John Passion by J.S. Bach 1727: St Matthew Passion composed 1724: St John Passion by J.S. Bach 1727: St Matthew Passion composed 1724: St John Passion by J.S. Bach 1727: St Matthew Passion by 
by J.S. Bach 1727: Zadok the Priest is composed by Handel for the coronation of George II of Great Britain. It has been performed at every subsequent British coronation by Handel premiered in Dublin
1749: Mass in B minor by J.S. Bach assembled in current form 1751: The Art of Fugue by J.S. Bach 1762: Orfeo ed Euridice, first "reform opera" by Mozart 1788: Jupiter Symphony (Symphony No. 41) composed by Mozart 1791: The Magic Flute,
opera by Mozart 1791-1795: London symphonies by Haydn 1798: The Creation, oratorio by Haydn first performed ^ Volkov, Sergey. Concise History of Imperial Russia. ^ Rowe, William T. China's Last Empire. ^ Anderson, M. S. (1979). Historians and Eighteenth-Century Europe, 1715-1789. Oxford
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Chronologically By Birth Date)". Archived from the original on 12 July 2016. Retrieved 9 November 2016. ^ Photo Gallery for Supercentenarians born before 1850, as of May 17, 2019 ^ Balfour-Pau, Glen (20 December 2005). Bagpipes in Babylon: A Lifetime in the Arab World and Beyond. I.B.Tauris, 2006. ISBN 9781845111519. ^ "The Harvey Family
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(1973) online; note there are two different books with identical authors and slightly different titles. Their coverfage does not overlap. Milward, Alan S, and S. B. Saul, eds. The development of the economies of continental Europe, 1850–1914 (1977) online The Wallace Collection, London, houses one of the finest collections of 18th-century decorative arts
 from France, England and Italy, including paintings, furniture, porcelain and gold boxes. Media related to 18th century at Wikimedia Commons Retrieved from " 4 The following pages link to 18th century external tools (link count transclusion count sorted list). See help page for transcluding these entries Showing 50 items. View (previous 50 | next 50)
(20 | 50 | 100 | 250 | 500)List of decades, centuries, and millennia (links | edit) 1642 (links | edit) 1642 (links | edit) 1642 (links | edit) 1642 (links | edit) 1661 (links | edit) 1661 (links | edit) 1661 (links | edit) 1642 (links | edit) 1642 (links | edit) 1643 (links | edit) 1643 (links | edit) 1644 (links | edit) 1644 (links | edit) 1644 (links | edit) 1644 (links | edit) 1645 (links | edit) 16
1756 (links | edit) 1791 (links | edit) 1808 (links | edit) 1818 (
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 edit) 1801 (links | edit) View (previous 50 | next 50) (20 | 50 | 100 | 250 | 500) Retrieved from "WhatLinksHere/18th century" Chinese Sticky Chicken RecipeIntroductionThis Chinese-inspired dish is a crowd-pleaser, and for good reason. The combination of crispy, sticky chicken, savory soy sauce, and aromatic spices creates a flavor profile that is both
 familiar and exciting. Whether you're a seasoned cook or a culinary novice, this recipe is sure to become a staple in your kitchen. Quick FactsPrep Time: 40 minutesCook Time: 30-40 minutesCook Time: 30-40 minutesCook Time: 40 minutesCook Time: 30-40 minutesCook Time: 30-40 minutesIngredients I cup onion and garlic croutons, finely crushed 1/4 cup cornstarch 2 tablespoons light soy sauce 2 pounds boneless
 skinless chicken thighs, cut into 1-inch pieces 1/4 cup canola oil Additional soy sauce, chopped scallions, cooked rice, and steamed sugar snap peas for serving (optional) Directions In a large bowl, whisk together crouton crumbs and cornstarch. Stir in the soy sauce, chopped scallions, cooked rice, and steamed sugar snap peas for serving (optional) Directions In a large bowl, whisk together crouton crumbs and cornstarch.
wrap and refrigerate for at least 30 minutes. Heat the oil in a large nonstick skillet over medium heat. Add the chicken to the skillet and cook, covered, for 20-25 minutes, turning about 4-5 times during cooking to avoid burning. Drain the chicken on paper towels. Serve immediately with additional soy sauce, chopped scallions, cooked rice, and steamed
sugar snap peas, if desired.Nutrition FactsCalories: 315.7Calories from Fat: 24gSaturated Fat: 2.5gCholesterol: 126.4mgSodium: 548.6mgTotal Fat: 2.5gCholesterol: 126.4mgSodium: 548.6mgSodium: 548.
prefer a crisper exterior, you can broil the chicken for an additional 2-3 minutes after cooking. To make the dish more substantial, serve with steamed vegetables or a side of steamed rice. Conclusion This Chinese Sticky Chicken recipe is a delicious and easy-to-make dish that is sure to become a favorite in your household. With its crispy exterior, savory
 flavors, and comforting warmth, it's a perfect meal for any occasion. Whether you're a seasoned cook or a culinary novice, this recipe is sure to impress and delight. Watch this awesome video to spice up your cooking! Try these recipes next for more tasty ideas: Crispy Chinese honey garlic chicken is one of those magical dishes that hits every flavor note
 -sweet, savory, garlicky, and just the right amount of sticky. This article explores how to make the ultimate homemade Chinese honey chicken and sweet chili chicken to inspire
 your weeknight meals. If you've ever craved restaurant-style Chinese crispy chicken with garlic sauce, you're in the right kitchen. Sweet and sticky crispy Chinese honey garlic chicken served on fluffy jasmine rice From Childhood Cravings to Culinary JoyI still remember the first time I had crispy Chinese honey garlic chicken—it was a Friday night
 takeout tradition. The golden crust, sticky glaze, and garlicky aroma became something I craved week after week. Years later, I decided to recreate it at home, chasing that same magic. That's when I discovered how powerful a good homemade Crispy Chinese Honey Garlic Chicken recipe could be. It wasn't just about saving a trip to the restaurant—it
 was about making it mine. The moment that sauce hits the sizzling chicken, it transforms. Sweet and sticky honey garlic chicken turns the kitchen into a mini street market, bursting with bold Asian flavors. It's this balance—crispy outside, tender inside, sweet and salty all around—that makes it unforgettable. Whether I'm whipping up a quick weeknight
meal or treating guests, this dish brings comfort and joy every time. Print 5 Stars 3 
Dinner Method: Fried Cuisine: Chinese Cut chicken in to bite-size pieces and season. Dip chicken in to bite-size pieces and golden. Drain chicken in to bite-size pieces and season. Dip chicken in sauce
Garnish with sesame seeds and green onions. Serve with rice. For extra crispiness, double-fry the chicken So Irresistible? The secret to great Crispy Chinese Honey Garlic Chicken lies in its textures and contrasts. You start with bite
sized pieces of chicken, seasoned and dredged just right. Then, they're fried to golden perfection before being tossed in a glossy honey garlic sauce that clings to every nook. It's not just food—it's a full experience. Every time I make this recipe, I think of all the variations that have inspired it—from the spicy notes in honey pepper chicken mac and
cheese to the balance of sweet and savory in chicken zucchini stir-fry. They've all helped refine what's now a Paula's Kitchen favorite. Whether you're craving a dinner that dazzles or looking to master your own honey garlic chicken For the ultimate homemade Crispy
Chinese Honey Garlic Chicken recipe, you'll want ingredients that guarantee both flavor and texture. Here's what you need to gather: Chicken thighs or breasts: Boneless and skinless for easy slicing and tender bites. This combo creates the light, crispy coating that defines Chinese
fried chicken. Eggs: Help bind the coating and keep everything sealed in. Soy sauce and rice vinegar: Freshly minced for the most fragrant punch. Honey and brown sugar: The sticky-sweet heart of the glaze. Sesame oil and optional chili flakes: For a hint of earthiness and heat. These simple pantry
staples come together to create that golden, glossy finish you crave from takeout. If you enjoy building layers of flavor like in my char siu chicken bites, you'll feel right at home. Step-by-Step: How to Make Crispy Chinese Honey Garlic Chicken Prep the chicken: Cut into bite-sized pieces and season
 with salt, pepper, a splash of soy sauce, and garlic powder. Let it marinate for 10-15 minutes. Coat the chicken: Dip pieces into beaten egg, then dredge in a mix of cornstarch and flour. Press well to coat fully. Fry until golden: Heat oil in a pan and fry the chicken in batches until deeply golden and crispy. Drain on paper towels. This crispy Chinese
 honey garlic chicken recipe delivers that golden-brown texture and sticky glaze you expect from your favorite takeout spot. Make the sauce: In a separate pan, sauté garlic and ginger in sesame oil, then add soy sauce, honey, brown sugar, and rice vinegar. Simmer until thick and syrupy. Toss and serve: Add the fried chicken into the pan with sauce and soy sauce, honey, brown sugar, and rice vinegar.
 toss to coat. Garnish with sesame seeds and chopped green onions. This cooking process takes only about 30 minutes, but it delivers the kind of satisfaction you'd expect from a restaurant. If you're in the mood for something even quicker, try my chicken ramen stir-fry or cozy up with honey butter chicken—both bring dinner to the table fast with a
 flavor punch. Baked or Air-Fried? Healthier Ways to Keep It CrispyOne of the most common questions I get is, "Can I bake honey garlic chicken instead of frying?" Absolutely! While traditional frying gives that unbeatable crunch, you can still make a healthier homemade Chinese honey chicken recipe by using your oven or air fryer. To bake: Preheat
your oven to 400°F (200°C). After coating the chicken in cornstarch and flour, lay the pieces on a baking sheet. Lightly spray with oil. Bake for 20-25 minutes, flipping once, until crisp and golden. To air-fry: Preheat the air fryer to 375°F (190°C). Place chicken in a single layer, spray with oil, and cook for 15-18 minutes, flipping once, until crisp and golden. To air-fry: Preheat the air fryer to 375°F (190°C).
 halfway. Both methods still pair beautifully with that sweet and sticky honey garlic sauce. If you're a fan of flavorful, healthier Asian-style meals, you'll also enjoy my chicken avocado melt sandwich or quick-fix cashew chicken. Adding a Personal Twist with Flavors and TextureThis dish is flexible, which is one reason it's become a staple in Paula's
 Kitchen. You can go bold or keep it simple depending on your mood. Want some spice? Add a dash of chili garlic sauce to the glaze. Craving more tang? Squeeze in fresh lime juice just before serving. You can even change up the protein. Swap chicken for crispy tofu cubes or use shrimp for a seafood spin. Toss in steamed broccoli or snap peas to sneak
 in extra veggies without sacrificing flavor. If you're into sweet-and-savory mashups like my hot orange chicken, or enjoy experimenting with textures as in garlic butter bacon cheeseburger rollups, then you'll love turning this dish into your own signature version. What Sides Go Well With Crispy Chinese Honey Garlic Chicken? This dish is bold, flavorful
and sweet-savory, so you want sides that either balance or complement those elements. Here are a few of my go-to options: Steamed jasmine rice: Light, fluffy, and perfect for soaking up extra sauce. Vegetable fried rice: Adds texture and savory balance—great if you love full-flavored meals like homemade chicken nuggets. Garlic sautéed green beans or
bok choy: Crunchy greens bring freshness. Egg rolls or dumplings: Because a little extra indulgence never hurts! If you're hosting, consider pairing it with Applebee's chicken wonton tacos for a sweet and crunchy appetizer lineup. Want to go all out? Add a side of fluffy egg fried rice and serve it in bowls for a cozy, restaurant-style experience.
 Presentation That Impresses: A Touch of Class at HomePresentation matters—especially when you've gone the extra mile for homemade crispy Chinese honey garlic chicken. After tossing the chicken in sauce, transfer it to a shallow platter instead of a bowl. Sprinkle with toasted sesame seeds and sliced scallions for visual pop and flavor. Want even
 more "wow"? Serve it on a bed of shredded cabbage or lettuce to add crunch and color contrast. Drizzle a little extra sauce over the top and place lime wedges on the side for those who want a citrusy twist. If you like to explore bold presentations and crowd-pleasing dishes like the Bang Bang chicken bowl or slow cooker honey mustard chicken, you'll
 know just how far thoughtful plating can go. Crispy Chinese honey garlic chicken served on a plate, ready to enjoy with rice Crispy Chinese honey garlic chicken isn't just a dish—it's a flavor-packed journey that brings the best of Chinese-style cooking right into your home. With that irresistible golden crust and sticky-sweet glaze, it satisfies cravings
 and impresses guests in under 30 minutes. Whether you fry, bake, or air-fry it, the result is always a comforting, homemade masterpiece. And in Paula's Kitchen, we're all about transforming everyday ingredients into dishes that create memories. If you've never made crispy Chinese honey garlic chicken before, prepare to be amazed by how simple and impresses guests in under 30 minutes. Whether you fry, bake, or air-fry it, the result is always a comforting, homemade masterpiece. And in Paula's Kitchen, we're all about transforming everyday ingredients into dishes that create memories. If you've never made crispy Chinese honey garlic chicken before, prepare to be amazed by how simple and impresses guests in under 30 minutes.
rewarding it is to master at home. If you enjoyed this recipe, don't miss other Asian-inspired faves like honey sesame chicken or sweet chili chicken. Start by cutting chicken into bite-sized pieces, then marinate lightly with soy sauce and garlic powder. Coat each piece in a mix of cornstarch and flour after dipping in egg. Fry until golden brown. In a
 separate pan, simmer a glaze with garlic, ginger, honey, soy sauce, and rice vinegar until thick. Toss the chicken in the sauce, and you've got the perfect sweet and sticky honey garlic chicken. Cornstarch is the key. It creates a lighter, crispier crust than flour alone. Double frying also adds crunch—first at medium heat to cook through, then briefly at
higher heat to crisp up the exterior. This is a method used in many restaurant-style dishes like crispy chicken parmesan. Yes! For a healthier version, bake at 400°F for 20-25 minutes or use an air fryer at 375°F for 15-18 minutes. Spray lightly with oil to help the coating crisp up. The final texture will differ slightly but still delivers that satisfying crunch
 with less oil. Classic pairings include steamed jasmine rice, fried rice, sautéed green beans, or dumplings. These options complement the sweet and savory glaze without overpowering it. Try pairing it with veggie-loaded mains like easy Chinese mango chicken stir-fry for a delicious duo. Crispy, sticky, sweet, and savory—classic sesame chicken hits
every flavor note that makes Chinese food a comfort staple across countless tables. Many recipes try to mimic that takeout flavor, but few capture the balance of crunch, juiciness, and that glistening sesame glaze quite like this version. This sesame chicken recipe combines smart techniques with accessible ingredients, making it perfect for those looking
to upgrade their home-cooked Chinese food game without needing a restaurant-grade kitchen. Jump to Recipe Print Recipe rint Re
 sesame oil, and a pinch of white pepper gives the chicken a uniquely aromatic base. Rather than relying solely on one fry, the method calls for a double-fry approach. This ensures the exterior gets incredibly crisp without drying out the meat inside. It's a technique used in many Chinese recipes to ensure that golden, shatter-crunch finish that holds up
even after being tossed in sauce. Then comes the glaze—thick, sticky, and clinging to every crispy crevice. It's made from a combination of oyster sauce, rice wine, honey, and soy sauce, creating a balance of sweet, salty, and umami that's irresistible. A dash of vinegar cuts through the richness, keeping the flavors bright, while toasted sesame oil and
seeds give it a nutty, fragrant finish. For the best results, use boneless, skinless chicken thighs rather than breasts. Thigh meat stays juicier and has more natural flavor, which shines through even under a thick glaze. If chicken breast is the only option, be careful not to overcook it during the fry. A deep fry thermometer is essential to maintain the oil at
 the right temperature. If the oil drops too low, the chicken will absorb excess oil and turn soggy. Keeping it close to 335°F ensures that the golden crust develops evenly. Make sure to let the chicken rest between the first and second fry. This step helps set the crust and prevents it from falling apart in the second round. It's a small detail that pays off increase the crust and prevents it from falling apart in the second fry. This step helps set the crust and prevents it from falling apart in the second round. It's a small detail that pays off increase the crust and prevents it from falling apart in the second fry.
you'd also need to swap the chicken for tofu or cauliflower. Want to make it more family-friendly? Dial back the white pepper or skip it entirely to reduce the honey and sugar slightly, though doing so will affect the thickness and glossiness of the sauce. Some cooks enjoy tossing in steamed broccoli or bell peppers
 right at the end for added color and texture. While not traditional, it's a great way to round out the dish and get more vegetables into the meal without needing a separate side. Serve this sesame chicken hot, right after it's glazed, to maintain its best texture. It pairs naturally with steamed jasmine rice, but fried rice, lo mein, or even stir-fried vegetables
make excellent companions. If leftovers remain, store them in an airtight container. While the crispiness will soften over time, a quick reheat in a skillet can restore some texture. It's still incredibly flavorful and makes for a delicious lunch the next day. Classic sesame chicken is the kind of Chinese food recipe that earns repeat status... not just for how it
tastes, but for how it feels to bring that beloved takeout experience home. This classic sesame chicken and a rich, glossy sauce. If you're looking for a satisfying Chinese food recipe, this one delivers a perfect balance of sweetness, tang, and umami in every bite. Wire
powder6 tablespoons cornstarch3 tablespoons all-purpose flour6 tablespoon swater1 tablespoon swater1 tablespoon swater1 tablespoons oyster sauce1 tablespoon swater1 tablespoons sugar1½ teaspoons oyster sauce1 tablespoons oyste
 teaspoons toasted sesame oil1/8 teaspoon white pepper powder2 teaspoons cornstarch1 tablespoon waterNeutral oil for frying1 garlic clove minced1 teaspoon toasted sesame oil, white pepper, MSG if using, garlic powder, and onion powder. Let the chicken
soak in the marinade for about 30 minutes. Prepare the Batter: Combine cornstarch, flour, water, neutral oil, and baking soda in a large bowl. Stir until smooth, then coat the marinated chicken evenly with the batter. Mix the Sauce and Slurry: In a bowl, mix the chicken stock (or warm water), sugar, oyster sauce, honey, rice wine, soy sauce, vinegar, over the batter. With the batter of the batter. With the batter of th
sesame oil, and white pepper. In a separate small bowl, stir together the cornstarch and water until smooth to create a slurry. First Fry: Heat a small deep pot with neutral oil to 335°F. Fry the chicken in 3 batches, cooking each for 5-6 minutes while flipping to ensure even browning. Once golden, transfer to a wire rack or paper towel-lined plate and let
rest for 10 minutes. Second Fry: Reheat the oil to 335°F and fry the chicken a second time in batches for 3-4 minutes until crisp. Drain well. Make the Sauce and Combine: In a wok or skillet over medium heat, pour in 2 teaspoons of the frying oil and sauté the garlic for a few seconds. Pour in the sauce mixture and bring it to a simmer. Stir the slurry and
 slowly add it to the sauce while stirring until it thickens slightly, about 10-20 seconds. Toss and Serve: Remove the wok from heat and add the fried chicken, tossing until each piece is fully coated. Sprinkle with sesame seeds and serve immediately. Double-frying ensures an ultra-crispy texture that holds up to the sauce. For a less sweet version, slightly
reduce the sugar or honey in the sauce. Works great with chicken breast or thighs based on your preference. This sticky chicken and sweet bell peppers are tossed with a sticky honey-soy sauce, and it's ready in only 30 minutes! If you're looking for more easy Asian-style
recipes, my crispy pork belly, crispy pork belly, crispy chilli chicken, or spicy Korean chicken are all great choices! Jump to: Quick and easy: Ready in under 30 minutes, perfect for busy weeknights. Flavorful and versatile: A delicious blend of soy sauce, honey, and spices that can be adjusted to taste. Budget-friendly: Uses affordable ingredients available at stores like
Aldi. Family-friendly: Loved by adults and kids alike; easy to make in large batches for the whole family. Chicken and thicken the sauce. Soy sauce: Adds the essential salty and umami flavors typical of Asian cuisine. Honey: Balances the soy
sauce with sweetness, contributing to the stickiness of the sauce. Garlic and ginger: Both add depth and warmth, essential for authentic Asian flavor profiles. Red bell peppers: Offer a sweet contrast and add color and vitamins to the dish. Oyster sauce (optional): Enhances the depth and complexity of the sauce. For precise measurements and additional
ingredients, refer to the recipe card at the bottom of the page. Prep the chicken: Toss chicken pieces in corn starch seasoned with salt and pepper. Make the sauce, whisk together soy sauce, honey, vinegar, optional oyster sauce, minced garlic, and grated ginger. Cook the chicken: Heat oil in a skillet, add the chicken, and cook until crispy. Add
 vegetables: Incorporate red bell peppers and sauté briefly. Combine and simmer: Pour the sauce over the chicken and peppers, simmer until the sauce thickens. Protein: Swap chicken for tofu or shrimp for a different protein option. Corn starch: Use flour if preferred, though it may alter the texture slightly. Soy sauce: Tamari can be used for a gluten-
 free option. Sweetener: Maple syrup can replace honey for a different kind of sweetness. Drawing on a decade of experience in Michelin-starred kitchens and Cordon Bleu training, I have compiled my top tips for recipe success. Achieving perfect crispiness: Ensure the oil is hot before adding the chicken to prevent sticking and achieve a crispy exterior
 Sauce consistency: Adjust the thickness of the sauce by varying the simmering time; more for a thicker sauce, less for a thinner one. Flavour balance of sweet and savory. Fridge: Store leftovers in an airtight container for up to 3 days. Freeze in airtight containers for up to 3
 months. Thaw overnight in the refrigerator before reheating. Reheat: Reheat gently in a skillet over medium heat until heated through, or microwave in 30-second bursts to prevent drying out the chicken. How can I make this dish spicier? Add crushed red pepper flakes or a splash of hot sauce to the sauce mixture. What can I serve with sticky chicken?
 Serve with steamed rice, noodles, or a side of steamed vegetables for a complete meal. What can I do if the sauce is too sweet or too salty, try adding a little more honey or sugar, or dilute it with a bit of water or chicken broth. Can I add other
 vegetables to this recipe? Yes, this recipe? Yes, this recipe is quite versatile. Feel free to add other vegetables, such as broccoli, snap peas, carrots, or onions. Add these to the skillet along with or in place of the bell peppers, depending on their cooking times. How do I know when the chicken is cooked through? The chicken should be cooked until it's no longer pink
 inside and the juices run clear. An internal temperature of 165°F (75°C) as measured with a meat thermometer ensures it's safely cooked. If you tried this sticky chicken recipe on my website, please let me know in the comments below. I love hearing from you. Also, please leave a star rating while you're there! For more recipe ideas
follow us on Pinterest, Facebook, and Instagram, and join our exclusive Facebook group. For meal planning assistance, check out our weekly Aldi-only meal plans, free for subscribers. Craving more comfort food? Visit our sister site, Salted Mint, for easy, delicious recipes with everyday ingredients. 500 g (1 lb) boneless skinless chicken tablespoons
corn starch or flour *See note 12 tablespoons vegetable or olive oil1 red bell peppers, thinly sliced150 ml (½ cups) sachet oyster sauce, optional *See note 22 cloves garlic1- inch piece grated ginger chopped peanuts sliced green onion Prepare the Sauce: Combine all sauce
ingredients in a small mixing bowl. Set this aside while you prepare the chicken; In a separate bowl, toss the chopped chicken with seasoned cornstarch until evenly coated. Set this aside as you heat your skillet. Cook the Chicken: Heat oil in a skillet over medium-high until it shimmers and is hot. Add
the chicken and sauté until it's evenly browned and crispy, about 5-6 minutes. Add Vegetables: Introduce the heat and let it simmer. Pour the prepared sauce over the chicken and peppers, and bring to a boil. Reduce the heat and let it simmer.
stirring occasionally, until the sauce thickens to your liking. Serve and Garnish: Serve the sticky chicken over a bed of fluffy rice. Garnish with chopped peanuts and thinly sliced green onions for added texture and flavour. Corn Starch: Skipping the corn starch will result in less crispy chicken, but it will still be delicious. Alternatively, flour can be used
 for a similar thickening and crisping effect. Oyster Sauce: If you can't find oyster sauce, teriyaki sauce works really well. Sauce Consistency: For a thicker sauce, allow it to simmer a few minutes longer. If it thickens too much, a splash of water or additional soy sauce can loosen it. Heat Level: Adjust the heat level by adding chili flakes or a dash of hot
 sauce to the sauce mixture if you prefer a spicier dish. Serving Suggestion: For a low-carb option, serve the sticky chicken over cauliflower rice or alongside steamed vegetables like broccoli or snap peas. Storage Advice: This dish can be refrigerated for up to three days or frozen for up to three months. Thaw in the refrigerator and reheat gently to
 maintain the best texture. Calories: 468kcal | Carbohydrates: 40g | Fat: 7g | Saturated Fat: 1g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 1g | Sodium: 4485mg | Polyunsaturated Fat: 1g | Wonounsaturated Fat: 1g | Wonounsaturated Fat: 1g | Cholesterol: 160mg | Sodium: 4485mg | Polyunsaturated Fat: 1g | Monounsaturated Fat: 1g | Monounsaturated Fat: 1g | Cholesterol: 160mg | Sodium: 40mg | Iron: 3mg Check out
 @savvy.bites for more! Did You Make This Recipe? Please leave a comment below or pin it to your Pinterest account! Hi, I'm Debs, a Cordon Bleu-trained chef dedicated to helping you create unforgettable meals on a budget. Discover more about my journey and dive into a world of foolproof recipes designed for those who love to eat well without
 overspending. Learn more about me - One of my must order items at Chinese restaurants and takeaways while growing up in California was sesame chicken. It's probably one of the first recipe but this is still pretty close to how I have made it since I was about 12. If you want the
 US Chinese food restaurant experience at home, this sesame chicken recipe is one you've got to try. US style Chinese sesame chicken as a one pot (or one wok) recipe. The wok is used to fry the chicken and also finish off the sesame chicken just before serving. Don't waste
that oil though! Reusing the sesame chicken recipes, you need a neutral oil that has a high smoking point. Each time you reuse the cooking oil, the smoking point temperature will decrease so this is important to keep
in mind. If the smoking point of your oil decreases substantially or the oil begins to have a bad aroma, it's time to throw it out. At home, I could cook up sesame chicken at least three different times without having to use new oil but again, let your nose and eyes decide whether your oil is suitable for purpose. Frying the battered chicken... If frying the
battered chicken in a wok, simply fill your wok about one third full with oil and bring the oil up to 175c/350f. If you don't have an oil thermometer, simply place a chop stick in the oil. If you see loads of bubbles around it, your oil should be fine. Start by adding just a few pieces of your battered chicken to ensure the temperature is right. The chicken
should sizzle and fry nicely without turning dark too quickly. Remember, it is best to fry the chicken for this sesame chicken in batches. Add too much at one time and the temperature of the oil will cool down and your chicken will be soggy and oily instead of crispy. Planning ahead... There are quite a lot of ingredients in this sesame chicken. So it's a
good idea to get them all prepared before starting. This can be done a couple of days ahead of cooking. Even the initial frying of the chicken but if needs must, fry it and take it out of the fridge about 30 minutes before finishing off in the wok. The
 chicken will heat up quickly in the hot wok. Special ingredients... Most of the ingredients required for sesame chicken powder usually comes in the form of a stock cube and is available at Chinese and other Asian grocers. It does contain MSG
 which many people don't like using. Personally, I don't have a problem with it. It gives US style sesame chicken the flavour you would expect at a good Chinese takeaway. If you do decide to leave it out, I promise you will still love this sesame chicken recipe. Step by step It's always a good idea to get your ingredients all together before starting. Place
the marinade ingredients in a bowl and whisk until smooth. Place the chicken in the marinade and allow to marinate for at least 30 minutes or overnight. Dust the chicken to a paper towel to soak up any excess oil. Fry the garlic,
 ginger and spring onions for about a minute. Then add the remaining sauce ingredients. This can be done ahead of frying the chicken or after. Add the fried chicken to the sauce. Why this sesame chicken recipe is hugely popular all over the
 US and Chinese takeaways. The thing is, I have always loved to cook. In my university years, I didn't have the money to go out and get a sesame chicken takeaway as often as I would have liked. So I experimented with my dorm roommates often, browsed many of the most popular Chinese cookbooks at the time, and we came up with this sesame chicken
recipe that tastes just like the sesame chicken you find at the best US Chinese restaurants. Stir it all up to combine and sprinkle with the toasted sesame chicken as you cook. It is so good, so you will need to work really hard to keep your
hands off it! But then tasting as you go is also a good thing if you want to get the flavours just right. Just keep an eye on it as I know from experience, others in the room might want to steel some of your delicious crispy chicken when you're not looking. To good not to pile high! I like to add chopped spring onions (scallions) to garnish. Dig in! Useful
 Equipment for sesame chicken... The following cooking equipment will come in handy but not all are essential. Just make do with what you have if you want to make this sesame chicken recipe now. A good wok: I like to use a carbon steel wok when cooking Chinese and other Asian recipes. You will find it much easier to prepare sesame chicken with
one. Don't let that stop you if you don't have one. A good frying pan will do the job fine. A good chefs knife will come in handy for whatever you happen to be cooking. Slicing the chicken and vegetables for this sesame chicken will be much easier if you have one. I recommend investing it one good quality chefs knife rather than purchasing
a set of knives. A cutting board: This is of course obvious but it is really nice to have a good, sturdy chopping board for cooking. Wooden chopsticks aren't only useful are spaced as a spatula or spoon to test the heat of the oil. An oil thermometer is best, but
failing that, you can use a wooden chopstick to test the oil heat. If thousands of little bubbles form around the chopstick immediately on contact with the oil, you're oil is hot enough to cook. A measuring jug: This will come in useful for measuring the sauce ingredients and also to store the prepared sauce before pouring it into the wok. If you like this
sesame chicken recipe, you might like to try some of these too... Spicy Dan Dan Noodles Spicy Chicken 
pieces Oil for deep frying MARINADE INGREDIENTS 1 large egg white 1 tbsp Chinese rice wine or dry sherry 1 tsp salt 2 tbsp cornflour (corn starch) ½ tsp baking powder ½ tsp salt FOR THE SAUCE 2 tbsp rapeseed (canola) oil or peanut oil 2 tbsp garlic, finely chopped 2 tbsp ginger,
 finely chopped 2 tbsp spring onion (scallion), finely chopped 3 tbsp light soy sauce 3 tbsp Chinese rice wine or dry sherry 2 tbsp brown sugar 1 tbsp cornflour (corn starch) 1 tbsp distilled white vinegar 1 tbsp sesame oil 1 tsp Chinese chicken powder (OPTIONAL) see note below 3 tbsp toasted sesame seeds Whisk the marinade ingredients
in a bowl until think and smooth and then add the chicken pieces. Mix well to combine and allow to marinate for 30 minutes to 24 hours. The longer the better. Mix the dry ingredients together on a large plate and set aside. When ready to fry the chicken, heat about 750ml (3 cups) of oil in your wok or simply fill it 1/3 full. No more! Bring to 175c/350f.
 If you don't have an oil thermometer, your oil is hot enough when a piece of the bread sizzles immediately on contact. Now dredge the chicken until crispy in the hot oil. About 2 - 3 minutes will be enough. Transfer to paper towels to
Fry for about 30 seconds and the stir in the soy sauce and Chinese rice wine. Reduce the heat to medium and then while simmering add the honey and brown sugar and stir until the sugar has dissolved into the sauce to thick and
give the sauce its characteristic shine. Stir in the sesame oil and Chinese chicken powder if using. Add the fried chicken pieces to coat with the sauce. Garnish with spring onions (scallions) and serve over white rice. As an Amazon Associate and member of other affiliate programs, I earn from qualifying purchases. Please join me on Facebook where I
 share all my latest recipes and videos. Just click that Facebook icon on the left and let's get to know each other! I hope you enjoy this sesame chicken recipe Rate this Recipe Level up a take-out favorite by making this crispy sesame chicken in easy sticky sauce at home
 Add rice or noodles for a delicious family dinner. Sesame chicken is an Asian dish very popular in the United States, often found in Chinese restaurants. Sesame chicken is then coated in a sticky sauce and sprinkled with sesame seeds. It's
 delicious served with noodles or rice and so much better than any takeout you can order. Chicken. I used boneless skinless chicken breasts but boneless chicken thighs will also work. Egg. I used a whole egg but egg whites can be substituted. Flour.
Cornstarch / Cornflour. Rice vinegar / Lemon juice. Sesame oil. Sesame seeds. Brown sugar. Honey can be used instead. Oil, for frying. I like frying in canola oil but you can use any neutral vegetable oil. Prepare the chicken is
 well coated. I do this step by hand to really massage the chicken. Allow to stand for a few minutes while you prepare the sauce. Heat canola or vegetable oil in a large skillet pan then add the garlic. Cook for a few minutes while you prepare the sauce. Heat canola or vegetable oil in a large skillet pan then add the sauce. Heat canola or vegetable oil in a large skillet pan then add the sauce. Heat canola or vegetable oil in a large skillet pan then add the sauce.
 flour and corn starch to a bowl and mix well. Add the chicken to the flour mix, coating each piece well. Carefully add to the hot oil in batches and fry for 4-5 minutes until golden brown and crisp. Remove with a slotted spoon and allow to drain on the wire rack while you continue to fry the remaining the chicken. Combine and serve: Place the pan with
the sauce over high heat then add the chicken. Scatter over the sesame seeds and toss to coat the chicken in the egg and soy sauce marinade for a day in the fridge. Once fried, the chicken won't stay crispy for very long, although the taste
will still be delicious. If you want to make this an hour or so ahead, fry the chicken and keep it warm in the sauce before serving. The sauce before serving. The sauce before serving. The sauce before serving to 3 days. Reheat in a large pan set over medium-high heat until the
chicken is hot throughout. You might need to add a splash of water to allow the sauce to thin out a little after being chicken Sticky Honey Beef Fried Rice Butter Chicken Sticky Honey Butter Chicken Sticky Honey Beef Fried Rice Butter Chicken Sticky Honey Butter Chicken Sticky Honey Bu
crispy. It's easy to prepare and delicious too! I remember the first time I made this for a potluck - the dish disappeared in minutes, and I was bombarded with friends and family. Get ready to experience a taste of
 restaurant-quality Chinese cuisine in the comfort of your own home!Ingredients: The Building Blocks of FlavorThis recipe boasts a surprisingly short ingredient list, proving that incredible flavor doesn't always require complexity. Here's what you'll need:1 cup onion and garlic croutons, finely crushed¼ cup cornstarch2 tablespoons light soy sauce2 lbs
 boneless skinless chicken thighs (cut into 1-inch pieces) 4 cup canola oilDirections: A Step-by-Step Guide to Crispy PerfectionThis recipe is incredibly straightforward, making it perfect for weeknight dinners or casual gatherings. Follow these steps for consistently delicious results: Preparing the Chicken: The Foundation of FlavorIn a large bowl, whisk
(cut into 1-inch pieces) to the bowl. Toss until the chicken pieces are completely coated in the crouton mixture. Make sure every piece is evenly covered for maximum crispiness. Cover the bowl tightly and refrigerate for at least 30 minutes. This marinating time allows the soy sauce to penetrate the chicken, adding flavor and tenderizing it. You can even
marinate it for longer, up to a few hours, for even deeper flavor. Cooking the Chicken: Achieving Crispy GoodnessHeat the canola oil in a large nonstick skillet over medium heat. Ensure the skillet is properly heated before adding the pan, as
 to avoid burning and ensure even browning on all sides. This step is crucial for achieving that perfectly crispy texture. Once the chicken is cooked through and golden brown, drain it on paper towels to remove any excess oil. This will help maintain the crispiness. Serving and Enjoying: The Final Touches Serve the Chinese Sticky Chicken immediately
 while it's still hot and crispy. Garnish with additional soy sauce for dipping, chopped scallions for a pop of freshness, and a side of cooked rice and steamed sugar snap peas for a complete and balanced meal, if desired. The vibrant green of the scallions and sugar snap peas for a complete and balanced meal, if desired. The vibrant green of the scallions and sugar snap peas for a complete and balanced meal, if desired.
Facts: Recipe at a GlanceHere's a handy summary of the key recipe details:Ready In: 40 minutesIngredients: 5Serves: 6Nutrition Information: Fueling Your BodyUnderstanding the nutritional information per serving:Calories: 315.7Calories
from Fat: 146 g (46%)Total Fat 16.2 g (24%)Sodium 548.6 mg (22%)Total Carbohydrate 9.4 g (3%)Dietary Fiber 0.4 g (1%)Sugars 0
 Elevating Your Sticky Chicken GameHere are some insider tips to ensure your Chinese Sticky Chicken is a resounding success: Crouton Choice: Using flavored croutons, like onion and garlic, adds an extra layer of flavor to the dish. Experiment with other flavors like cheese or herb croutons for a unique twist. Chicken Prep: Cut the chicken thighs into
 uniform 1-inch pieces to ensure even cooking. Trim off any excess fat for a healthier dish. Marinating Time: While 30 minutes is the minimum marinating time, allowing the chicken to marinate for a longer period (up to a few hours) will result in a more flavorful and tender dish. Skillet Selection: A nonstick skillet is essential for preventing the chicken
from sticking and ensuring easy cleanup. If you don't have a nonstick skillet, make sure to use plenty of oil. Heat Control: Maintaining medium heat is crucial for achieving crispy chicken without burning. Adjust the heat as needed to prevent sticking or scorching. Don't Overcrowd: Avoid overcrowding the skillet to ensure the chicken browns properly
Cook the chicken in batches if necessary. Crispiness Boost: For extra crispiness, you can briefly broil the chicken after it's cooked through. Keep a close eye on it to prevent burning. Sauce Variation: Experiment with different sauces for dipping. A sweet chili sauce or a hoisin sauce would complement the flavors of the chicken perfectly. Spice It Up: Add a
pinch of red pepper flakes to the crouton mixture for a touch of heat. Serving Suggestions: Serve the chicken with a variety of sides, such as fried rice, noodles, or stir-fried vegetables, for a complete and satisfying meal. Frequently Asked Questions (FAQs): Your Sticky Chicken Queries AnsweredHere are some common questions about this delicious
recipe:Can I use chicken breasts instead of chicken thighs? While chicken thighs? While chicken thighs are recommended for their flavor and tenderness, you can use chicken breasts tend to cook faster. What if I don't have croutons? You can substitute with panko
breadcrumbs for a similar crispy texture. Season the panko breadcrumbs with onion and garlic powder to mimic the flavor of the croutons. Can I use regular soy sauce? Light soy sauce is preferred for its lower sodium content and milder flavor. However, you can use regular soy sauce but reduce the amount slightly to avoid the
dish becoming too salty. Is this recipe gluten-free? No, this recipe is not gluten-free because croutons typically contain gluten-free panko breadcrumbs. Can I bake this chicken instead of pan-frying? Yes, you can bake the chicken. Preheat your oven to 400°F (200°C), place the
coated chicken on a baking sheet lined with parchment paper, and bake for 20-25 minutes, or until cooked through and crispy. How do I prevent the chicken and use a nonstick skillet. You can also add a bit more oil if needed. Can I make this recipe ahead of time?
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You can prepare the chicken and marinate it ahead of time. However, it's best to cook the chicken just before serving to maintain its crispiness. How do I store leftovers? Stor cooked chicken, it may lose some of its crispiness upon thawing. To freeze, allow the chicken to cool completely, then place it in a freezer-safe container and freeze for up to 2 months. What other vegetables can I serve with this dish? Broccoli, bell peppers, and carrots are all excellent choices for stir-fried vegetables to accompany this dish. Can I add a sauce to the chicken while it's cooking? While the chicken is delicious as is, you can add a glaze or sauce towards the end of cooking. A teriyaki sauce or a honey garlic sauce would be great options. What kind of rice goes best with this dish? Jasmine rice or long-grain white rice are classic choices. Brown rice is also a healthy and nutritious option.

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