



Gochujang Korean Fried Chicken

Ingredients:

For the Chicken:

2 lbs chicken wings or drumettes

1 cup cornstarch

1 teaspoon salt

1 teaspoon black pepper

Vegetable oil for frying

For the Sauce:

1/3 cup gochujang (Korean chili paste)

1/4 cup honey

2 tablespoons soy sauce

2 tablespoons rice vinegar

2 teaspoons minced garlic

1 teaspoon grated ginger

1 teaspoon sesame oil

For Garnish:

Sesame seeds

Sliced green onions

Directions:

In a large bowl, toss the chicken wings with salt, pepper, and cornstarch until evenly coated. Let sit for 10 minutes.

Heat vegetable oil in a deep fryer or large pot to 350°F (175°C).

Fry the chicken in batches for 6-8 minutes, until golden and crispy. Remove and drain on paper towels.

While the chicken cooks, prepare the sauce. In a saucepan, combine gochujang, honey, soy sauce, rice vinegar, garlic, ginger, and sesame oil. Heat over medium heat until the sauce is thickened and glossy, about 5 minutes.

Fry the chicken a second time for 2-3 minutes to achieve extra crispiness.

Toss the fried chicken in the prepared sauce until evenly coated.

Serve hot, garnished with sesame seeds and sliced green onions.

Prep Time: 15 minutes | Cooking Time: 25 minutes | Total Time: 40 minutes

Kcal: 420 kcal | Servings: 4