

Korean Fried Chicken

Korean · Main Course · Hard · 50 min total · Serves 4

Double-fried chicken wings with sweet-spicy gochujang glaze.

Ingredients

- 2 lb chicken wings
- 0.5 cup cornstarch
- 0.5 cup flour
- 1 tsp salt
- 0.5 tsp black pepper
- 4 cups oil (for frying)
- 3 tbsp gochujang
- 2 tbsp honey
- 1 tbsp soy sauce
- 3 cloves garlic (minced)
- 1 tbsp sesame seeds

Method

1. Mix flour, cornstarch, salt, pepper. Coat wings.
2. First fry at 300°F for 8 min. Drain. Rest 5 min.
3. Second fry at 360°F for 5-6 min until very crispy.
4. Mix gochujang, honey, soy, garlic for sauce.
5. Toss wings in sauce. Top with sesame seeds.

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