



Korean Fried Chicken

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Category: One-Pot Meals, Dinner, Chef's Advice

The best Korean fried chicken - crispy buttermilk fried chicken coated in a spicy and sticky Korean gochujang sauce. Simply delicious!

[fried korean chicken recipe](#)

Prep Time:

20 mins

Cook Time:

40 mins

Total Time:

1 hr

Servings:

4

The ingredients you need:

35 ounces (1 kg) chicken wing

0,7 ounces (0,02 kg) ginger

4 cloves garlic

salt

pepper

1 tablespoon peanut oil (regular)

2 tablespoons gochujang

3 tablespoons tomato ketchup

2 tablespoons honey

0,7 ounces (20 g) rice vinegar (or apple cider)

0,5 tablespoons salt

0,7 ounces (20 g) soy sauce

2 ounces (60 g) water

4 cloves garlic

34 fluid ounces (1 l) oil for deep-frying

2 eggs

3,5 ounces (100 g) potato starch

3,5 ounces (100 g) flour

2 sprigs green onions

0,4 ounces (10 g) sesame seeds

Let's start !

1

Cut the chicken by the phalanx and dry it with napkins.

2

Slice the green onions.

3

Finely dice all the garlic. Set aside 4 cloves for the sauce and add 4 cloves to the chicken.

4

Peel the ginger with a spoon, dice it, and add it to the chicken. Add salt and pepper to taste. Place in the refrigerator to marinate for 30-60 minutes.

5

For the sauce: Heat peanut oil in a frying pan, add garlic, and fry for 2-3 minutes until golden brown.

6

Add the gochujang paste, ketchup, rice vinegar, soy sauce, honey, water and salt. Stir and cook over low heat until thickened.

7

Add eggs to chicken and stir. Add flour and starch. Mix well.

8

Pour the oil into a saucepan and heat to 356 degrees F (180 degrees C).

9

Place the chicken in the hot oil and fry until golden brown, about 8 minutes.

10

Place on napkins to remove excess fat.

11

Put the sauce on the stove, heat it up, add the chicken to the sauce, and stir to coat it with the glaze.

12

Place on a plate and sprinkle with sesame seeds and green onions.