

Korean Fried Chicken

written by The Recipe Exchange | June 25, 2016

Ingredients

1 lb chicken wings, drummettes and wingettes
Salt
Ground black pepper
1/2 cup potato starch
Oil, for deep-frying
White sesame seeds, for garnishing

Dressing:

2-3 tablespoons Korean gojuchang red pepper paste
1 tablespoon apple cider vinegar
1 tablespoon hot water
2 tablespoons honey
1 tablespoon soy sauce

Directions

Season the chicken with some salt and black pepper, then coat well with the potato starch. Set aside.

Combine all the ingredients for Dressing together, stir to mix well.

Heat up a Dutch oven, deep skillet or pan with 3 inches of oil. Heat the oil to 375F. Coat the wings again and shake off the excess potato starch. Drop the wings gently into the oil and deep-fry until light brown or when they are cooked and become crispy. Remove the wings from the oil and drained on paper towels. Combine the Dressing and the wings, toss to coat well. Garnish with the sesame and serve immediately.