

Sesame Fried Chicken

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Ingredients

1 pound boneless and skinless chicken breasts/thighs, cut into cubes
6 tablespoons Japanese cooking sake
3 tablespoons soy sauce
3 inches fresh ginger, peeled and pounded with a mortar and pestle to extract
2 tablespoons ginger juice
1 teaspoon sesame oil
Cornstarch
Oil, for deep frying

Directions

Use paper towels to pat dry the chicken and transfer to a bowl. Add in the sake, soy sauce, ginger juice, sesame oil and marinate for 30 minutes, best for 2 hours. Transfer the chicken pieces out of the marinate and coat them evenly with cornstarch, in a plastic bag such as Zip lock. Shake off the excess cornstarch.

Heat up a wok/pot of cooking oil. When the cooking oil is hot enough for frying (350F – 375F), drop the chicken into the oil and quickly deep fry them until they float. Transfer them out onto a plate and wait for a couple of minutes. Put the chicken back into the oil and deep-fry again until golden brown and crunchy. Dish out to a plate or bowl lined with paper towels to absorb the excess oil, serve hot with a slice of lemon and mayonnaise.