



# Gochujang Korean Fried Chicken



## Introduction

Korean fried chicken is a delightful twist on the classic fried chicken experience, renowned for its crispy exterior and succulent interior. This version features gochujang, a fermented Korean chili paste that adds a unique depth of flavor and a hint of spiciness. Perfect for a dinner party or a cozy night in, this recipe is sure to impress.

## Detailed Ingredients with measures

Chicken (2 pounds, cut into pieces)

All-purpose flour (1 cup)  
Cornstarch (1/2 cup)  
Salt (1 teaspoon)  
Black pepper (1/2 teaspoon)  
Baking powder (1 teaspoon)  
Egg (1, beaten)  
Cold water (1 cup)  
Cooking oil (for frying)

Gochujang sauce:  
Gochujang (3 tablespoons)  
Soy sauce (2 tablespoons)  
Honey (1 tablespoon)  
Garlic (2 cloves, minced)  
Sesame oil (1 teaspoon)  
Rice vinegar (1 tablespoon)

## Prep Time

30 minutes

## Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 50 minutes

Yield: 4 servings



## Detailed Directions and Instructions

### Prepare the Chicken

1. Cut the chicken into bite-sized pieces.
2. In a large bowl, mix together the chicken pieces with soy sauce, garlic, ginger, and black pepper.
3. Allow the chicken to marinate for at least 30 minutes or up to overnight in the refrigerator for better flavor.

### Coat the Chicken

4. In a separate bowl, combine flour and cornstarch.
5. Take each marinated chicken piece and coat it thoroughly in the flour

mixture.

6. Shake off any excess flour and set the coated chicken aside on a wire rack.

### **Heat the Oil**

7. In a deep frying pan or pot, heat vegetable oil to 350°F (180°C).

8. Ensure that there is enough oil to submerge the chicken pieces without overcrowding.

See also Easter Cookies

### **Fry the Chicken**

9. Carefully add the coated chicken pieces to the hot oil in batches.

10. Fry for 8-10 minutes, turning occasionally until they are golden brown and crispy.

11. Use a slotted spoon to remove the chicken and place it on a wire rack or paper towels to drain excess oil.

### **Prepare the Gochujang Sauce**

12. In a small saucepan, combine gochujang, honey, soy sauce, and rice vinegar.

13. Heat over medium-low until the sauce is warmed through and well mixed, about 3-5 minutes.

### **Coat the Fried Chicken in Sauce**

14. In a large bowl, toss the fried chicken in the gochujang sauce until evenly coated.

15. Make sure each piece is fully covered for maximum flavor.

## Serve the Chicken

16. Transfer the coated chicken to a serving plate.
17. Optionally, garnish with sesame seeds and sliced green onions.

## Notes

### Chicken Selection

- You can use a combination of chicken thighs and drumsticks for juiciness or boneless chicken for convenience.

### Marinating Time

- Marinating the chicken overnight enhances the flavor significantly.

### Oil Temperature

- Maintain the oil temperature for even cooking; too low will result in greasy chicken, and too high may burn the coating.

### Storing Leftovers

- Store any leftovers in an airtight container in the refrigerator. Reheat in an oven to retain crispiness.

### Spice Level

- Adjust the amount of gochujang according to your preferred spice level.

# Cook techniques

## Frying

Frying is a cooking technique that involves immersing food in hot oil, resulting in a crispy exterior. For Korean fried chicken, achieving the perfect crunch is essential, and it's important to monitor oil temperature carefully.

See also [Atta Chocolate Cookies on Pan](#)

## Marinating

Marinating helps to infuse flavors into the chicken. A good marinade will enhance the taste and tenderness of the meat, creating a flavorful base that will complement the dish when fried.

## Double frying

Double frying is a method used to increase the crispiness of fried food. The chicken is first fried at a lower temperature and then double fried at a higher temperature to create a golden-brown, crispy crust.

## Breading

Breading involves coating the chicken in a mixture before frying. This technique adds flavor and texture to the dish, contributing to the overall taste and appearance.

## Glazing

Glazing is the process of applying a sauce to cooked food to add flavor and create a shiny finish. In the case of Korean fried chicken, a gochujang glaze is applied after frying for added depth and spice.

## FAQ

**What is gochujang?**

Gochujang is a traditional Korean fermented chili paste made from red chili powder, glutinous rice, fermented soybeans, and salt. It adds a unique heat and umami flavor to dishes.

**Can I use chicken thighs instead of drumsticks?**

Yes, you can substitute chicken thighs for drumsticks in this recipe. Just be sure to adjust the cooking time accordingly as thighs may require slightly longer to cook.

**How do I store leftover fried chicken?**

Store leftover fried chicken in an airtight container in the refrigerator for up to three days. To maintain the crispiness, reheat it in an oven instead of a microwave.

**Can I make this recipe gluten-free?**

Yes, you can make this recipe gluten-free by using gluten-free soy sauce and flour alternatives for the breading. Make sure all ingredients align with a gluten-free diet.

See also [Kimchi](#)

**What sides pair well with Korean fried chicken?**

Korean fried chicken pairs well with traditional sides such as pickled radishes, coleslaw, or a simple salad. Korean rice dishes or steamed vegetables also make great accompaniments.

## Conclusion

The Gochujang Korean Fried Chicken is a delicious fusion of crispy texture and rich, spicy flavor. Its unique marinade and frying technique create an unforgettable dish that is sure to impress. Perfect for gatherings or a cozy night in, this chicken is a great way to experience Korean cuisine at home.

## More recipes suggestions and combination

### **Spicy Korean Tacos**

Combine shredded Gochujang chicken with tortillas, fresh veggies, and kimchi for a flavorful taco twist.

### **Korean Fried Chicken Sliders**

Serve Gochujang chicken on mini buns with a tangy slaw for delightful sliders.

### **Gochujang Chicken Stir-Fry**

Slice leftover fried chicken and stir-fry with seasonal vegetables and a splash of Gochujang sauce for a quick meal.

### **Gochujang Chicken Rice Bowl**

Layer fried chicken over steamed rice, topped with a fried egg and avocado for a satisfying rice bowl.

### **Korean BBQ Chicken Pizza**

Top a pizza crust with Gochujang chicken, cheese, and scallions for a

unique pizza experience.

### **Gochujang Chicken Wings**

Toss wings in Gochujang sauce for a spicy appetizer perfect for game day.

