



# Korean Fried Chicken Recipe



## Introduction

Korean fried chicken has gained widespread acclaim for its unique flavor, crispy texture, and delicious sauces. This dish stands out for its double-frying technique, which is key to achieving that irresistible crunch. Whether served as an appetizer, a main course, or a late-night snack, it's a crowd-pleaser that you can easily make at home. Here, we explore a delightful recipe that captures the essence of this beloved Korean dish.

## Detailed Ingredients with measures

Chicken pieces: 2 pounds, preferably wings or drumsticks

All-purpose flour: 1 cup

Cornstarch: 1/2 cup

Baking powder: 1 teaspoon

Salt: 1 teaspoon

Pepper: 1/2 teaspoon

Garlic powder: 1 teaspoon

Onion powder: 1 teaspoon

Cold water: 1 cup

For the sauce:

Soy sauce: 1/4 cup

Rice vinegar: 1 tablespoon

Honey: 1/4 cup

Gochujang (Korean red chili paste): 2 tablespoons

Sesame oil: 1 tablespoon

Garlic: 2 cloves, minced

Sesame seeds: for garnish

Green onions: for garnish

## Prep Time

25 minutes

## Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 55 minutes

Yield: 4 servings



## Detailed Directions and Instructions

### Step 1: Prepare the Chicken

Cut the chicken into bite-sized pieces. Rinse the pieces under cold water and pat them dry with paper towels.

### Step 2: Marinate the Chicken

In a bowl, combine the chicken pieces with salt, pepper, and garlic powder. Mix well and let it marinate for about 30 minutes.

### **Step 3: Prepare the Batter**

In a separate bowl, mix together the flour, cornstarch, and baking powder. Add cold water until you get a smooth batter.

### **Step 4: Heat the Oil**

In a deep pot, heat vegetable oil to 350°F (175°C). Use a thermometer to check the temperature for frying.

See also [Viral Pistachio Kunafa Sandwich](#)

### **Step 5: Coat the Chicken**

Dip each piece of marinated chicken into the batter, ensuring it is fully coated.

### **Step 6: Fry the Chicken**

Carefully place the battered chicken pieces into the hot oil. Fry in batches to avoid overcrowding. Cook for about 8-10 minutes until golden brown and crispy.

### **Step 7: Drain the Chicken**

Once cooked, remove the chicken and place it on a wire rack or paper towels to drain excess oil.

### **Step 8: Prepare the Sauce**

In a saucepan, mix together gochujang, honey, soy sauce, and vinegar. Heat over medium heat, stirring until smooth.

### **Step 9: Toss the Chicken in Sauce**

Once the sauce is ready, add the fried chicken pieces to the saucepan and toss them until evenly coated.

### **Step 10: Serve**

Transfer the sauced chicken to a serving plate. Garnish with sesame seeds and chopped green onions if desired. Enjoy hot!

## **Notes**

### **Note 1**

Adjust the spice level by adding more or less gochujang based on personal preference.

### **Note 2**

For extra crunch, consider double frying the chicken. Fry it once, let it rest, and fry again for a few minutes.

### **Note 3**

Serve with pickled radish or a side of your favorite dipping sauce for added flavor.



## Cook techniques

### Double Frying

Double frying is essential for achieving that perfect crispy texture. The first fry cooks the chicken through, while the second fry adds an extra crunch.

### Marinade Infusion

Marinate the chicken in a mixture of spices to enhance the flavor. A longer marination time allows the flavors to penetrate the meat deeply.

## Coating Process

Use a light coating of cornstarch to provide a crispy exterior. Shake off any excess to prevent clumping during frying.

See also [Vegetarian Stuffed Peppers Recipe](#)

## Oil Temperature Control

Maintain the oil at a consistent temperature to ensure even cooking. Too hot can burn the chicken, while too cool can result in sogginess.

## Drain and Rest

After frying, drain the chicken on a wire rack to allow excess oil to drip off. Letting the chicken rest helps maintain its crispiness.

## FAQ

### What type of chicken is best for frying?

Consider using bone-in, skin-on chicken pieces for the best flavor and juiciness.

### Can I use a different type of oil?

Yes, oils with high smoke points, such as vegetable or peanut oil, are ideal for frying.

### How can I tell if the oil is hot enough?

You can test the oil by dipping the end of a wooden spoon into it; if bubbles form around the spoon, the oil is ready.

### Is it necessary to double fry?

While it enhances crispiness, you can choose to fry only once, though the texture may not be as satisfying.

### What sauces pair well with Korean fried chicken?

Popular options include sweet and spicy gochujang-based sauces, soy garlic sauce, or even a simple honey glaze.



## Conclusion

Korean fried chicken is a delightful dish that combines a crispy exterior with a rich, savory flavor. Its unique sauce variations and cooking

techniques create a memorable dining experience. Whether served as a snack, appetizer, or main dish, its versatility makes it a favorite among many. Experimenting with different flavor profiles can lead to an enjoyable culinary adventure, making it a dish worth trying at home.

## More recipes suggestions and combination

### **Spicy Korean Tofu**

Pair your fried chicken with spicy Korean tofu for a delicious contrast in textures and flavors. The soft, silky tofu complements the crispy chicken perfectly.

See also Lemon Shortbread Cookies

### **Korean BBQ Beef**

Consider adding Korean BBQ beef to your meal. Its savory-sweet marinade and grilled flavor harmonize well with the fried chicken, creating a satisfying meal.

### **Korean Pickled Radish**

Serve pickled radish alongside your Korean fried chicken. The tangy and crunchy radish helps cut through the richness of the chicken, enhancing the overall experience.

### **Korean Cold Noodles**

For a refreshing combination, serve Korean cold noodles (naengmyeon) with your fried chicken. The cold, chewy noodles are a perfect counterbalance to the hot and crispy chicken.

## Korean Kimchi

Add kimchi to your meal for a burst of flavor. Its fermented taste and spicy kick pair wonderfully with the savory notes of fried chicken.

