



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.

