



4 SERVINGS



48 MINUTES



1277 CALS

Korean Fried Chicken: Yangyeom

SHANNON LLEWELLYN

Ingredients

- 2 T. butter
- 5 red chilies, sliced
- 1 T. freshly grated ginger
- 1/4 cup gochujang sauce
- 2 T. ketchup
- 1 T. rice wine vinegar
- 1 T. soy sauce
- 1/3 cup honey
- 1 T. brown sugar
- 1 t. salt
- 1/2 t. ground black pepper
- 1/2 t. baking powder
- 1/2 t. garlic powder
- 2 lbs. raw chicken wings or drumsticks
- 1 T. freshly grated ginger
- 1/2 cup cornstarch

Instructions



PREP: 20M

| COOK: 28M

| READY IN: 48M

1. Starting with the sauce: in a medium saucepan, saute the chilies, ginger, and garlic in butter. Cook until fragrant.
2. Stir in the gochujang, ketchup, vinegar, soy sauce and bring to a boil. Stir in the honey and brown sugar. Reduce the heat to a simmer and cook until thickened. Set aside.
3. Now for the wings: heat 4 to 6 cups of vegetable oil in a deep pot to 275 degrees Fahrenheit. Line a plate with paper towels.
4. Whisk together salt, pepper, baking powder, and garlic powder.
5. Season the wings and toss them in a baggie with corn starch to coat them.
6. Fry the wings for about 15 minutes or until the skin is crispy. Drain them on the paper towel lined plate.

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7. Increase the frying oil to 400 degrees Fahrenheit. Deep fry the wings again for another 7 to 8 minutes or until they are fully cooked and golden brown colored.
 8. Remove wings and place them in a large bowl. Pour prepared sauce over the wings to thoroughly coat. Put finished wings on a presentation plate and sprinkle with sesame seeds. Garnish with sliced onions.