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Serves: 4

Ingredients

For the Marinate Chicken

- 3 lb whole chicken, cut into 25 to 30 pieces
- 8 to 10 cloves garlic
- 1 oz ginger
- 1 Tbsp salt
- ½ Tbsp black pepper
- ¼ cup soju, white wine, non flavored vodka or milk

For the Batter

- 1 cup tempura powder
- ½ tsp garlic powder
- ½ tsp onion powder
- ¼ tsp curry powder
- 2 Tbsp cornstarch
- 2 tsp sugar
- ¼ to ½ cup cold water

For the Mustard Sauce

- 1½ Tbsp light soy sauce
- 1½ Tbsp rice vinegar or lemon juice
- 1½ Tbsp Asian mustard
- 2 Tbsp water
- For the Red Sauce, Please Check Korean Street Fried Chicken Recipe
- Frying oil

Instructions