

KOREAN FRIED CHICKEN

For the chicken:

8 chicken breasts

1 teaspoons salt

pinch black pepper (or to taste)

1 teaspoon grated ginger

4-5 cups oil for frying about 2-inch deep (use deep, bottom heavy, medium size pot or pan)

For the wet batter option

1/2 cup all-purpose flour

1/2 teaspoon baking powder

1/4 teaspoon salt

1/2 teaspoon garlic powder

1/2 teaspoon onion powder.

1/4 cup potato starch (or cornstarch)

3/4 cup water

For the red spicy sauce

2 tablespoons grated onion

1 tablespoon minced garlic

1 teaspoon finely grated ginger

1 tablespoon soy sauce

4 tablespoons rice wine (or mirin)

2 - 3 tablespoons hot sauce like Sriracha

4 tablespoons chili sauce or ketchup

2 tablespoons gochujang

2 tablespoons corn syrup or honey

1 tablespoon sugar

1 teaspoon sesame oil

Instructions:

Step 1: Wash chicken wings, and drain thoroughly. Mix with the salt, pepper, and ginger. Let it sit in the fridge for 2 hours or longer (overnight to 24 hours).

Step 2: Mix the wet batter ingredients in a bowl, and stir well until smooth with no visible lumps.

Step 3: Add the oil to a deep fryer, wok, or large pot. Heat the oil to 320°F (up to 330°F). Drop the chicken in the oil, one piece at a time. If using wet batter, dip each piece in the wet batter with tongs and shake off excess batter before dropping the chicken in the oil. Fry them in two batches. Cook until lightly golden, about 6 minutes, depending on the size of the chicken wings. Remove them with a wire skimmer or a slotted spoon. Drain on a wire rack or in a large mesh strainer set on a bowl.

Step 4: Reheat the oil to 350°F (up to 360°F). Add the chicken (you can do this in one batch for the second frying), and deep fry again, for about 5 minutes, until golden brown. Drain on a wire rack or in a large mesh strainer set on a bowl.

Step 5: You can either toss the fried chicken pieces in the sauce or hand-brush them. Sprinkle with the optional sesame seeds or chopped scallion to serve.

RED SAUCE RECIPE: Add 1 tablespoon of cooking oil and then the onion, garlic, and ginger. Stir for a minute until fragrant. Add all other sauce ingredients, and stir well. Simmer until it thickens slightly, about 4 to 5 minutes. Turn the heat off. The sauce will get slightly thicker as it cools down.

THE COOKERY

by The Secret Jozi Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

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