

Ultimate Korean Fried Chicken Recipe: Sweet, Spicy, and Addictive!

Get ready to dive into a plate of Korean Fried Chicken that will make your mouth water! Imagine the irresistible crunch of perfectly fried wings, golden and glistening, coated in a sweet and spicy sauce that tantalizes your senses. The aroma of garlic and chili fills the air, making it impossible to resist. Each bite is a burst of flavor—crispy on the outside, juicy on the inside, and utterly addictive. This is not just a meal; it's a culinary experience that will leave you craving more!



Ingredients



For the Chicken:

- ☐ 500 g Chicken Wings
- ☐ 1 cup Milk
- ☐ Salt to taste
- ☐ 2 tbsp Black Pepper
- ☐ 1 tbsp Garlic Powder
- ☐ 1 Egg
- ☐ 2 cups All-Purpose Flour (divided)
- ☐ 1 tbsp Baking Powder
- ☐ Corn Oil (for frying)

For the Sauce:

- ☐ 1 tbsp Gochujang (Korean Red Pepper Paste)
- ☐ 1 tbsp Ketchup
- ☐ 1 tbsp Dark Soy Sauce
- ☐ 1 tbsp Garlic Paste
- ☐ ½ cup Water
- ☐ 1 tbsp Honey
- ☐ 1 tbsp Sugar
- ☐ 1 tbsp Garlic and Chili Sauce (or any chili sauce)

Garnish:

- ☐ White Sesame Seeds
- ☐ Chopped Spring Onions

Directions

- 1 Marinate the chicken wings in milk, salt, black pepper, and garlic powder, then refrigerate for at least 30 minutes.
- 2 After marinating, remove excess milk and mix the chicken with 1 cup of flour and an egg.
- 3 In a separate plate, combine the remaining 1 cup of flour with baking powder for dredging.
- 4 Heat corn oil in a deep frying pan.
- 5 Dredge the wet chicken in the flour mixture and fry until lightly golden, then set aside.
- 6 After a few minutes, re-fry the chicken until golden brown and cooked through.
- 7 For the sauce, mix gochujang, ketchup, dark soy sauce, garlic paste, honey, sugar, and garlic and chili sauce in a pan, adding ½ cup of water to create a smooth consistency.
- 8 Finally, pour the sauce over the fried chicken wings and toss gently to coat evenly.
- 9 Garnish with white sesame seeds and chopped spring onions.
- 10 Enjoy your delicious, restaurant-style Korean Fried Chicken that is crispy, flavorful, and absolutely irresistible!

