



RECIPES

# KOREAN CHICKEN

## INGREDIENTS:

2 lbs chicken (any part will do)

\*see note

2 c. flour

2 Tbsp cornstarch

½ tsp salt

¼ tsp pepper

## DIRECTIONS:

1. Combine sauce ingredients in a bowl and set aside until ready to use.
2. Combine flour, cornstarch, salt, and pepper in a ziplock bag. Place chicken in ziplock bag and coat well with flour mixture.
3. Deep fry chicken in hot oil until cooked or golden brown.
4. With tongs, transfer cooked chicken directly from pan to bowl with sauce. Toss lightly to coat chicken with sauce.

\*Note: Bone in, skin on chicken drumsticks and wings or skinless, boneless chicken thighs (cut into bite size pieces) work well with recipe.

## Sauce Ingredients

½ c. sugar

1 c. shoyu

4 drops sesame oil

6-8 cloves garlic (crushed)

10-12 stalks green onion (chopped)

⅛ c. sesame seeds

A couple shakes crushed red pepper

