



The Best Korean Fried Chicken



Dairy Free



Popular

READY IN



60 min.

SERVINGS



4

CALORIES



4674 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 pounds chicken wings whole (12 wings)
- ☐ 1 soy sauce sweet
- ☐ 0.8 cups cornstarch
- ☐ 0.5 cup flour all-purpose
- ☐ 4 servings kosher salt
- ☐ 2 quarts shortening
- ☐ 0.5 cup vodka

☐ 0.5 cup water cold

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ paper towels
- ☐ whisk
- ☐ wire rack
- ☐ wok
- ☐ spatula
- ☐ dutch oven
- ☐ deep fryer

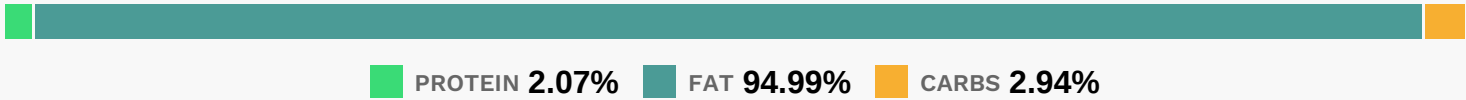
Directions

- ☐ Combine 2 teaspoons kosher salt, 1/4 cup cornstarch, and 1/2 teaspoon baking powder in a large bowl and whisk until homogenous.
- ☐ Add chicken wings and toss until every surface is coated.
- ☐ Transfer wings to a wire rack set in a rimmed baking sheet, shaking vigorously as you go to get rid of excess coating.
- ☐ Transfer to refrigerator and let rest, uncovered, for at least 30 minutes and up to overnight.
- ☐ When ready to fry, preheat oil to 350°F in a large wok, Dutch oven, or deep fryer.
- ☐ Combine remaining 1/2 cup cornstarch, 1/2 teaspoon baking powder, flour, and 2 teaspoons kosher salt in a large bowl and whisk until homogenous.
- ☐ Add water and vodka and whisk until a smooth batter is formed, adding up to 2 tablespoons additional water if batter is too thick. It should have the consistency of thin paint and fall off of the whisk in thin ribbons that instantly disappear as they hit the surface of the batter in the bowl.
- ☐ Add half of the wings to the batter. Working one at a time, lift one wing and allow excess batter to drip off, using your finger to get rid of any large pockets or slicks of batter. Carefully lower wing into hot oil. Repeat with remaining wings in first batch. Fry, using a metal spider or slotted spatula to rotate and agitate wings as they cook until evenly golden brown and crisp

all over, about 8 minutes.

- ☐
- Transfer to a paper towel-lined plate and season immediately with salt. Keep warm while you fry the remaining wings.
- ☐
- Serve plain, or toss with Sweet Soy Sauce For Korean Fried Chicken or Sweet and Spicy Chili Sauce For Korean Fried Chicken (or serve sauce on side).

Nutrition Facts



Properties

Glycemic Index:45.5, Glycemic Load:8.88, Inflammation Score:-4, Nutrition Score:20.506087191727%

Nutrients (% of daily need)

Calories: 4673.91kcal (233.7%), Fat: 492.9g (758.31%), Saturated Fat: 123.81g (773.79%), Carbohydrates: 34.34g (11.45%), Net Carbohydrates: 33.7g (12.25%), Sugar: 0.23g (0.25%), Cholesterol: 94.3mg (31.43%), Sodium: 416.87mg (18.12%), Alcohol: 10.02g (100%), Alcohol %: 1.82% (100%), Protein: 24.13g (48.25%), Vitamin K: 251.78µg (239.79%), Vitamin E: 29.38mg (195.88%), Vitamin B5: 4.22mg (42.24%), Vitamin B3: 8.18mg (40.9%), Selenium: 24.95µg (35.65%), Vitamin B6: 0.44mg (22.01%), Phosphorus: 205.07mg (20.51%), Vitamin B1: 0.28mg (18.51%), Iron: 2.45mg (13.6%), Zinc: 1.76mg (11.71%), Vitamin B2: 0.19mg (11%), Folate: 33.49µg (8.37%), Calcium: 82.02mg (8.2%), Manganese: 0.14mg (7.1%), Magnesium: 26.77mg (6.69%), Vitamin B12: 0.39µg (6.53%), Potassium: 209.03mg (5.97%), Copper: 0.09mg (4.63%), Vitamin A: 180.03IU (3.6%), Fiber: 0.64g (2.56%), Vitamin C: 0.86mg (1.04%)