Main dishes / South Korea

Korean Fried Chicken

The double-fry is not a technique — it is a philosophy. First fry sets the crust and begins rendering the fat; second fry shatters the crust into something approaching glass, a shell so thin and crisp it crackles audibly across a room. The yangnyeom sauce — a lacquer of gochujang, honey, and garlic — clings without softening it, and the whole thing glows under kitchen light like lacquerware.

Time 120 min **Servings** 4

What you'll need.

- ☐ 2 lb Chicken wings or drumettes (or bone-in pieces)
- ☐ 0.25 cup All-purpose flour
- ☐ 1 tsp Kosher salt
- ☐ 0.5 tsp Garlic powder
- ☐ 3 tbsp Gochujang (Korean fermented red chile paste)
- ☐ 1 tbsp Brown sugar
- ☐ 1 tbsp Soy sauce
- ☐ 1 tsp Rice vinegar
- ☐ 0.5 cup Potato starch
- ☐ 0.5 cup Cold water
- ☐ 0.5 tsp Black pepper
- ☐ 4 cups Neutral oil for deep frying (canola or rice bran)
- ☐ 2 tbsp Honey
- ☐ 4 cloves Garlic cloves, minced to a paste
- ☐ 1 tsp Toasted sesame oil
- ☐ 1 tbsp Toasted sesame seeds and sliced scallions

Let's make it.

01 Pat chicken completely dry with paper towels — this is non-negotiable. Season with salt, pepper, and garlic powder. Toss to coat evenly. Let stand at room temperature for 30 minutes, or refrigerate uncovered for up to 2 hours for a drier surface and crispier result. The drier the surface, the crispier the crust.

02 Whisk potato starch and flour together in a wide bowl. Add cold water and mix until a thin, lumpy batter forms — do not overmix. The batter should be thinner than pancake batter and slightly lumpy. Add the seasoned chicken pieces and toss to coat thoroughly. Some pieces will have a thin, irregular coat; others will have drips and ridges — this inconsistency creates the craggly, ultra-crispy surface. Let battered chicken rest 5 minutes.

03 Heat oil to 330 F (165 C) in a deep pot. Fry the battered chicken in uncrowded batches for 8-10 minutes until lightly golden and cooked through. Remove and drain on a wire rack — not paper towels. Rest 10 minutes. Increase oil temperature to 375 F (190 C). Fry the same pieces a second time for 3-4 minutes until they turn deep amber-gold and audibly crackle when lifted from the oil. Remove and drain immediately.

04 Combine gochujang, honey, brown sugar, garlic paste, soy sauce, sesame oil, and rice vinegar in a small saucepan. Warm over medium heat, stirring, until the sugar dissolves and the sauce barely simmers — about 2 minutes. Do not boil. Working quickly, add the double-fried chicken to a large bowl and pour the warm sauce over. Toss rapidly to coat every piece. Garnish with sesame seeds and scallions. Serve within 5 minutes — the crust stays crisp for about 10 minutes after saucing.

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Servings are an estimate; check quantities in the source recipe.
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