

Korean Fried Chicken

Marinade:

- 1 pound skinless, boneless chicken thighs, quartered
- ½ yellow onion, grated
- 4 cloves garlic, minced
- 1 teaspoon fine salt
- ½ teaspoon freshly ground black pepper

Batter:

- ¾ cup cornstarch
- ½ cup self-rising flour
- 1 teaspoon white sugar
- ½ teaspoon ground black pepper
- ¼ teaspoon salt
- 1 cup very cold water, or as needed
- Cooking oil, as needed

Sauce:

- ½ cup ketchup
- 2 green onions, minced
- 4 cloves garlic, minced
- 1 lemon, juiced, or more to taste
- 2 tablespoons honey
- 1 tablespoon chile-garlic sauce (such as sambal), or to taste
- 1 teaspoon red pepper flakes, or to taste
- ½ teaspoon freshly ground black pepper, or to taste
- ¼ cup water, or as needed
- 1 pinch salt, or to taste

Make the Sauce:

Whisk ketchup, green onion, garlic, lemon juice, honey, chile-garlic sauce, red pepper flakes, and black pepper together in a saucepan over medium-high heat; add enough water to reach desired sauce consistency.

Bring sauce to a simmer; reduce heat to medium-low, and simmer until thick and flavors blend, about 5 minutes. Cool to room temperature and season with salt.

Make the Chicken:

Stir chicken, onion, garlic, fine salt, and 1/2 teaspoon black pepper together in a bowl until chicken is coated. Cover the bowl with plastic wrap and refrigerate, 4 hours to overnight.

Heat oil in a deep-fryer or large saucepan to 340 degrees F (171 degrees C). Whisk cornstarch, flour, sugar, 1/2 teaspoon black pepper, and 1/4 teaspoon salt together in a large bowl. Gradually whisk ice water into flour in until mixture resembles a smooth pancake batter. Transfer chicken to batter and stir to coat chicken completely.

Working in batches, cook chicken in preheated oil for 4 minutes. Transfer cooked chicken to a cooling rack. Increase oil temperature in the deep-fryer or large saucepan to 375 degrees F (190 degrees C). Working in batches, cook chicken again in hot oil until golden brown and crispy on the outside, 3 to 4 minutes. Transfer to a wire rack to drain. Serve with sauce for dipping, or drizzled over top.