

Korean Fried Chicken

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	large	egg white
1	teaspoon	sea salt
1	teaspoon	baking soda
2	pounds	chicken wings
4	cloves	garlic
1	in	ginger
1/4	cup	korean chile paste (gochujang)
2	tablespoons	dark soy sauce
1	tablespoon	rice wine vinegar
3	tablespoons	dark brown sugar
1	tablespoon	asian fish sauce
1	tablespoon	toasted sesame oil

Place wire rack inside of a rimmed baking sheet. Place the egg whites, baking soda and sea salt in a large bowl and beat until the salt and baking soda is dissolved into the egg whites. Toss the chicken in the mixture, making sure to coat all side of the wings. Pick wings up from bowl, allowing excess to drip, and put on the wire rack, making sure the wings aren't touching. Put in the refrigerator, uncovered for 8 hours or overnight to dry out. Flip wings once.

Preheat oven to 450. Place the wings in the rack in the oven for 15 minutes, then flip the wings over and bake for an additional 10 minutes. Flip once more and bake for 10 more minutes, until crispy and golden brown. Remove and let rest 5 minutes.

While chicken is baking, prepare the sauce by mincing. Peel, then grate ginger. Place the garlic and ginger in a large saute pan or wok and add the remaining ingredients. Once wings are out of oven, turn heat to medium and cook the sauce until it thickens slightly, 2-3 minutes. Toss wings in sauce and serve.