

BEST KOREAN CHICKEN WINGS (EVER*)

SERVES 4 TO 6 AS A MAIN DISH

- ½ - 1 tablespoon toasted sesame oil (adjust to taste)
- 1 teaspoon garlic, minced to paste
- 1 teaspoon grated fresh ginger
- 1½ cups water
- 2-3 tablespoons sugar (adjust to taste)
- 2-3 tablespoons Sriracha sauce (adjust to taste)
- 1 tablespoon soy sauce
- 2 quarts vegetable or corn oils (no soybean oils)
- 1 cup all-purpose flour
- 3 tablespoons cornstarch
- 3 pounds chicken wings, cut at joints, wingtips discarded (some butchers will process wings for you, a great time saver)



1. Combine sesame oil, garlic, and ginger in large bowl and microwave until mixture is bubbly and garlic and ginger are fragrant but not browned, 40 to 60 seconds. Whisk in 2 tablespoons of water, sugar, Sriracha, and soy sauce until smooth; set aside in large ceramic mixing bowl.
2. Heat vegetable oil in Dutch oven, or Deep Fryer, over medium high heat to 350 degrees. While oil heats, whisk flour, cornstarch, and remaining 1 ½ cups water in second large bowl until smooth. Once combined, pour mixture into 1 gallon zipper top storage bag.
3. Set wire rack in rimmed baking sheet and set aside.
4. Place half of wings in batter bag, close top, and mix until wings are thoroughly covered. Using tongs, remove wings from batter one at a time, allowing any excess batter to drip back into bag, and add to hot oil. Increase heat to high while cooking (since oil temperature will drop sharply after adding wings). To allow thorough frying on all surfaces, do not over-crowd wings. Stir occasionally to prevent wings from sticking, and fry until coating is light golden and beginning to crisp, about 7 minutes. Transfer wings to prepared rack. Return oil to 350 degrees and repeat with remaining wings. Reduce heat to medium and let second batch of wings rest for 5 minutes.
5. Heat oil to 375 degrees. Carefully return all wings to oil and cook, stirring occasionally, until deep golden brown and very crispy, about 7 minutes. Return wings to rack and let stand for 2 minutes. Transfer wings to reserved sauce and toss until coated. Return wings to rack and let stand for 2 minutes to allow coating to set.
6. Transfer to platter and serve.

Traditional spin on Korean Wings

Instead of Korean Sauce, use a traditional hot wing sauce for the wings and combine ¼ cup of Red's Hot Sauce, ¼ cup of unsalted butter, or margarine, and 1-2 tablespoons of honey into a medium sauce pan over medium-low high, combine, stirring frequently, bring to a boil and set aside.

* Based upon Cooks Illustrated recipe, 2016