Starport Foods



Korean Fried Chicken





1 C. Spicy Red Hunan Sauce (Starport 212

Gluten Free)

1 C. Sugar

2 lbs. Chicken breast (or thigh), skinless,

boneless 2" pieces, marinated with **Marinade Seasoning** (Starport 356

Gluten Free) (see below)

1.5 C. Crispy Seasoning Batter (Starport 354)

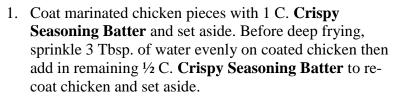
1 Tbsp. Toasted sesame seeds

1 ea. Red jalapeño, sliced thin

1 stalk Green onions, chop or bias cut for garnish

1 Tbsp. Vegetable oil1 Tbsp. Garlic, minced





2. Heat a small pan on medium heat, add oil, then garlic and brown slightly.

3. Add in **Spicy Red Hunan Sauce**, stir and mix well. Add in sugar, stir and let it simmer, reduce slightly until thickened and set aside. Sauce may be prepared in larger volume, cover and store for later use.

4. Divide chicken into 2 batches. Deep fry each batch at 350°F for about 3 minutes until brown. Remove and set aside.

5. To serve, re-fry chicken at 350°F until crispy and golden brown, toss with ¼ C. reduced **Hunan** sauce and plate.

6. Garnish with red jalapeños, sesame seeds and green onions.

Chicken Marinade

1. **To marinate:** For 10 lbs. sliced or diced chicken, dissolve 0.4 lb. (% C.) **Marinade Seasoning** (Starport 356) with 1¼ C. water then add 1 C. corn oil. Mix well and marinate chicken for 30 minutes or overnight.

