



Korean Fried Chicken



Ingredients: Family Serving

- 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 oil
- 1 Tbsp. Garlic, minced



Instructions:

1. Coat marinated chicken pieces with 1 C. **Crispy Seasoning Batter** and set aside. Before deep frying, sprinkle 3 Tbsp. of water evenly on coated chicken then add in remaining ½ C. **Crispy Seasoning Batter** to re-coat chicken and set aside.
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. (⅞ 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.