



Korean Fried Chicken



Ingredients: Family Serving

- 1 C. **Korean BBQ & Wing Sauce**
(Starport 318 Gluten Free)
- 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
356)
- 1 Tbsp. Toasted sesame seeds
- 1 ea. Red jalapeño, sliced thin (Optional)
- 1 stalk Green onions, chop or bias cut for
garnish
- 1 Tbsp. Vegetable oil



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. Divide chicken into 2 batches. Deep fry each batch at 350°F for about 3 minutes until brown. Remove and set aside.
3. For Deli Serving: Refry chicken until crisp then toss with 1 C. **Korean BBQ and Wing Sauce**.
4. For individual serving: Re-fry chicken at 350°F until crispy and golden brown, toss with ¼ C. of **Korean BBQ & Wing Sauce** and plate.
5. 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. (7/8 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.