

Korean Hot Wings

Oscar · 29/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

6

Description

Fingerlicking good Koreanstyle hot wings made easy and simple The sauce can be made up to two weeks ahead of time flavor will intensify

Ingredients

- - 1 cup low-sodium soy sauce - $\frac{3}{4}$ cup dark brown sugar - $\frac{1}{4}$ cup ketchup - 3 tablespoons barbeque sauce - 2 tablespoons minced garlic - 1 tablespoon rice wine vinegar - 1 tablespoon chile-garlic sauce (such as Sriracha) (Optional) - 1 $\frac{1}{2}$ teaspoons ground black pepper - 1 teaspoon Asian (toasted) sesame oil - 1 teaspoon grated fresh ginger - 1 tablespoon cornstarch - 1 tablespoon water - 1 quart peanut oil for frying
- or as needed - 4 pounds chicken wings - 2 tablespoons lemon-pepper seasoning
- or to taste (Optional)

Instructions

1. Stir soy sauce
2. brown sugar
3. ketchup
4. barbeque sauce
5. garlic
6. vinegar
7. chile-garlic sauce
8. pepper
9. sesame oil
10. and ginger together in a saucepan; bring to a boil. Whisk cornstarch and water together in a small bowl; stir into sauce. Remove from heat and set aside to cool and thicken. Heat oil in a deep-fryer or large saucepan to 360 degrees F (182 degrees C). Season chicken wings with lemon-pepper seasoning. Fry chicken wings in batches of 6 to 8 at a time in hot oil until no longer pink at the bone and the juices run clear
11. 6 to 8 minutes per batch. An instant-read thermometer inserted into the meatiest part of the wing
12. near the bone
13. should read 165 degrees F (74 degrees C). Place cooked wings into a large mixing bowl. Ladle sauce over the wings and toss to coat. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
14. ingredient density
15. and the specific type of oil used.