

# KOREAN FRIED CHICKEN WINGS WITH SPICY CHILLI GLAZE

PREPARATION: 15 MINUTES, PLUS OVERNIGHT BRINING • COOKING: 1 HOUR • SERVES: 4–6 AS A STARTER

There are fast-food chains and trucks whose menus are solely devoted to this addictive chicken. Generally it's fried twice to crisp the skin and then rolled in a sweet vinegary chilli glaze made from the insanely good gochujang chilli paste. Since frying chicken on the bone can be a bit messy, I played around with the method to bake them crisp first. The end result is just as salivatingly good.

**1 kg (2 lb 4 oz) chicken wings, halved, tips removed**

## **Brine**

**2 tablespoons caster (superfine) sugar**

**2 tablespoons rock or sea salt**

**3 garlic cloves, chopped**

**1 tablespoon soy sauce**

## **Chilli glaze**

**60 g (2¼ oz/¼ cup) gochujang (Korean chilli paste)**

**4 tablespoons honey**

**2 tablespoons sake**

**4 tablespoons mirin (rice wine)**

**4 tablespoons rice vinegar**

**1 tablespoon black or white sesame seeds, toasted**

## **GOCHUJANG**

**(KOREAN CHILLI PASTE)**

*A thick Korean fermented soybean paste that includes red chilli and ground rice. Its spicy but sour taste adds a unique dimension to glazes, soups, stews and marinades. Buy it in tubs from Asian grocery stores and keep refrigerated once opened. If you think sriracha is good, this might become your new favourite.*

Put the chicken wings in a resealable plastic bag or large bowl. Add all of the brine ingredients, combine well, then seal or cover with plastic wrap and refrigerate overnight.

Preheat the oven to 220°C (425°F) or 200°C (400°F) fan forced.

Drain, rinse and pat dry the chicken wings using paper towel. Place in a single layer in a large roasting tin and bake for 45 minutes, tossing several times during cooking.

Meanwhile, to make the glaze, combine all of the ingredients in a small bowl.

After the wings have roasted, drain off the excess oil and pour the glaze over the top. Bake for another 10–15 minutes until golden and sticky. Serve on a big platter.

**GET AHEAD** Marinate the chicken and make the glaze the day before, then cover and refrigerate. The next morning, roast the chicken for 35 minutes then remove it from the oven, cool and refrigerate. Just before serving, heat them again in the oven for 10 minutes, add the glaze and cook for another 10 minutes.

***My Street Food Kitchen* by Jennifer Joyce (Murdoch Books, £18.99). Photography by Jean Cazals.**