Extra-Crispy Korean Fried Chicken (Yangnyeom Chicken)

Buttermilk-brined chicken thighs in a vodka-and-wheat-fiber batter with a craggy dredge, double-fried and brushed with a sweet-spicy gochujang yangnyeom sauce. The crust is designed to stay crunchy for up to an hour after saucing.

85 min · 4 servings · involved · Korean



INGREDIENTS

Brine

- [ ] **2 lb (900 g)** boneless skinless chicken thighs, cut into strips
- [ ] **2 cups** buttermilk
- [ ] **1 tbsp** kosher salt

Batter

- [ ] **1/2 cup** reserved buttermilk brine
- [ ] **1/4 cup** all-purpose flour
- [ ] **1/4 cup** potato starch
- [ ] **2 tbsp** vodka
- [ ] **2 tbsp** EverCrisp (wheat fiber breading)
- [ ] **1/2 tsp** baking powder
- [ ] **1/4 tsp** baking soda
- [ ] **1 tsp** chicken bouillon powder

Dredge

- [ ] **1 1/4 cups** all-purpose flour
- [ ] **2/3 cup** potato starch
- [ ] **1/2 cup** EverCrisp (wheat fiber breading)
- [ ] **1 1/2 tsp** baking powder
- [ ] **1 tbsp** chicken bouillon powder
- [ ] **1 tsp** garlic powder
- [ ] **1 tsp** onion powder
- [ ] **1 tsp** smoked paprika
- [ ] **1 tsp** black pepper

Yangnyeom Sauce

- [ ] **1/4 cup** gochujang (Korean chili paste)
- [ ] **3 tbsp** ketchup
- [ ] **3 tbsp** honey
- [ ] **1 tbsp** soy sauce
- [ ] **3 cloves** garlic, minced
- [ ] **1 tbsp** rice vinegar
- [ ] **1 tsp** toasted sesame oil
- [ ] **1 tbsp** gochugaru (Korean chili powder)

For Frying

- [ ] **2 qt** neutral oil, for deep frying

METHOD

Brine

1. Cut the **2 lb (900 g)** chicken thighs into strips, combine with **2 cups** buttermilk and **1 tbsp** salt, and refrigerate overnight.

Make the batter and dredge

2. Whisk **1/2 cup** reserved brine with **1/4 cup** flour, **1/4 cup** potato starch, **2 tbsp** vodka, **2 tbsp** EverCrisp, **1/2 tsp** baking powder,

3. In a wide pan, mix the **1 1/4 cups** flour, **2/3 cup** potato starch, **1/2 cup** EverCrisp, **1 1/2 tsp** baking powder, **1 tbsp** bouillon, **1 tsp** garlic powder,

4. Dip your fingers in the batter and flick drops over the dredge, tossing to form little clumps for extra craggy edges.

Coat

5. Dip each chicken piece in the batter, then press firmly into the dredge to coat; set on a wire rack and refrigerate 15 minutes.

Make the sauce

6. Combine **1/4 cup** gochujang, **3 tbsp** ketchup, **3 tbsp** honey, **1 tbsp** soy sauce, **3 cloves** garlic, **1 tbsp**

Double fry

7. Heat **2 qt** oil to 325°F (163°C) and fry the chicken in batches until cooked through and pale golden, about 5–6 minutes; drain on a rack.

8. Raise the oil to 375°F (190°C) and fry again until deep golden and very crunchy, 1–2 minutes; drain on the rack.

9. Brush the warm sauce over the chicken and serve.

TIPS

– Brine the chicken overnight; brining time is not included in the total time.

– EverCrisp is a wheat fiber that forms a film in the crust so it stays crunchy even after saucing; a commenter notes it's available on Amazon.

– The vodka helps the batter fry up lighter and crisper since alcohol evaporates faster than water.

– Only the dredge and first three sauce quantities were shown on screen; batter, brine and remaining sauce amounts are standard estimates.

– The coating contains no egg, which makes it suitable for those with egg allergies.

– Chilling the coated chicken for 15 minutes helps the coating set so it doesn't fall off in the oil.

Charles (Chan Woo) Kim · https://www.instagram.com/reel/DclysTltRDx/?srtk=ZTd1MmUybmc3ZHJ5