

Description



This Korean Chicken recipe is full of great flavor with spicy gochujang and sweetness from our Italian Lambrusco Wine Vinegar and honey.

Ingredients:

4 lbs. Chicken Pieces

Bowl 1 – Blend Together:

- 1/2 t. Pepper
- 2 t. Sea Salt
- 3 egg whites

Bowl 2- Blend Together:

- 1 1/2 C. Rice Flour
- 1 1/2 C. Cornstarch

For the Wok:

- 6 T. soy sauce
- 1/2 C. The Olive Tap's [Italian Lambrusco Wine Vinegar](#)
- 8 T. water
- 2 T. Gochujang paste
- 2 T. ginger
- 6 T. diced red onion
- 1 T. brown sugar
- 4 T. minced garlic
- 1/2 C. honey

Directions:

1. First dip chicken in bowl 1 to coat, Then dust chicken in flour mixture. Deep Fry chicken pieces until lightly brown with 4 C. of Oil either in sauce pan or Fryer 350 degrees – then paper towel dry for 5 min. Re-enter Fryer until golden brown – paper towel dry.
2. Blend all Wok ingredients together in Wok and simmer until thick, then add cooked chicken to Wok and mix.

Woowala...

Recipe courtesy of Sterling, Colorado Springs

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/chaes-garlic-chicken/>

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