

# RECIPE CARD

BY CHEF *MARIA MARTINEZ*

## KOREAN FRIED CHICKEN BAO

### **INGREDIENTS**

- 1 lb chicken thighs, trimmed & cut into 1-inch strips
- 1 Tbsp kosher salt
- 1 tsp white pepper
- 1 tsp granulated garlic
- 2 Tbsp cornstarch
- 2 Tbsp oil (for coating)
- 1 cup potato starch
- 2 cups oil (for frying)

### **PROCEDURES**

1. In a bowl, toss the chicken with all the seasonings, cornstarch, and 2 Tbsp of oil. Mix until fully incorporated. Set aside and let marinate for at least 30 minutes.
2. Working one piece at a time, coat each strip of chicken in potato starch, shaking off any excess.
3. Heat 2 cups of oil in a skillet over medium heat.
4. Fry the chicken in small batches for 1–2 minutes, or until a light crust begins to form. Transfer to a wire rack to cool.
5. Once all the chicken has been par-fried, increase the oil to medium-high heat.
6. Return the chicken to the hot oil and fry until golden brown and crispy, and the internal temperature reaches 165°F. (I recommend using a thermometer to check doneness.)

7. Once the chicken is completely cooked, set it aside to rest for a few minutes.
8. In a stainless steel pot with a perforated bottom, add about 3 cups of water and place the bao buns inside. Cover with a clean, damp towel and let them steam for 3–4 minutes.
9. When the buns are ready, assemble with the chicken and your preferred toppings.

(Tip: These bao buns can be found at Lam's Market.)

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# GOCHUJANG SAUCE

## **INGREDIENTS**

- $\frac{2}{3}$  cup soy sauce
- $\frac{2}{3}$  cup sugar
- $\frac{1}{4}$  cup rice wine vinegar
- 2 Tbsp gochujang (Korean chili paste)
- 2 tsp Dijon mustard
- 2 Tbsp minced garlic
- 2 tsp gochugaru (Korean chili flakes)

## **PROCEDURES**

1. Combine all ingredients in a pot and place over medium heat.
2. Bring to a simmer, whisking frequently. Once the sugar has dissolved, the sauce is ready.
3. When everything is finished, assemble your dish and enjoy!