

Chef Tim's Korean Fried Chicken

INGREDIENT	MEASUREMENT
<i>SAUCE</i>	
Korean Chili Paste (Gochuchang)	½ C
Ketchup	1 C
Sugar	1 C
Sesame Seeds, Toasted	¾ C
Lemon Juice	¾ C
Chicken Thigh	3 lbs.
Onion, Chopped	1 ea.
Garlic, Chopped	1/3 C
All Purpose Flour	2 C
Cornstarch	2 ¼ C

Instructions:

1. Chop onions and garlic in food processor.
2. Marinate thighs with salt and pepper, onions and garlic for at least two hours, up to overnight.
3. Cut thighs into strips and bread with mixture of cornstarch & all purpose flour.
4. Make sauce with chili paste, ketchup, sugar, sesame seeds and lemon juice. You can adjust heat with more or less chili paste.
5. Fry thigh and roll in sauce.