

KOREAN GOCHUJANG WING SAUCE

F EASY

Last Modified: 02/15/2023

PREP: 5 Min
COOK: 15 Min
STOVETOP

SAUCE MIX

MAKES 2+ CUPS

QUA	MEASURE	INGREDIENT	PROCESS
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WING WET MARINADE

2	Tbsp	Korean Red Chili Paste (Gochujang)	
3	Tbsp	Ketchup (Heinz)	
3	Tbsp	Mushroom Soy Sauce (Healthy Boy)	
3	Tbsp	Mirin (Takara Pale Gold)	
3	Tbsp	Honey	

WING DRY COATING

1	Tbsp	Baking Powder	
2	Tsp	Garlic Powder	
1	Tbsp	Sweet Hungarian Paprika	
2	Tsp	Sea Salt	
1	Tsp	Fresh Ground Black Pepper	

WING WET SAUCE

1	Stick	Unsalted Butter	
	All	Leftover Wing Wet Marinade	
2	Tbsp	Cornstarch	Slurry
2	Tbsp	Water	

WING GARNISHES

Many	Pinches	Sesame Seeds	
4	Stalks	Green Onions (Whites & Greens)	Thin Sliced

PREPARATION

FACTOID	Korean foods are nearly always spicy, but this - not so much, will NOT blow away your taste buds. Makes enough Sauce to coat about 5 pounds of Air Fried Wings.
HINT	There is usually enough time while the Wings are Air Frying to make the Sauce.
TOOLS	1) Small Saucepan 2) Stainless Tossing Bowl
PREP	None.
1	in a large Zip Lock bag, add in all of the Wing Maarinade ingredients. '
2	Add the Chicken Wings into the Marinade, seal and squeeze to coat them evenly. Refrigerate them for a minimum of 2 hours, overnight is preferred. Turn over and squeeze as often as you think about it.
3	Reserving the Marinade, remove the Wings and pat them dry with paper towels.
4	in a large plastic bag, add in all of the Wibng Dry Coating ingredients, seal and shake to mix them well.
5	Add in the Wings a few at a time and shake to evenly coat.

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6	Air Fry the Wings using the Naked Thawed Method.
7	In a small saucepan over medium heat, Melt the Butter until the bubbling stops. add in the reserved Marinade and bring to a boil. Lower the heat to medium low and simmer about 15 minutes.
HINTS	This Sauce should coat the back of a spoon nicely (See Picture). TOO THICK: Whisk in a little hot water until it is correct. TOO THIN: Add in a little Cornstarch Slurry and simmer until thickened.
8	Put a half cup of the Sauce in the bottom of a stainless tossing pan (See Picture). Dump a Basket of freshly fried Wings on top and toss the Wings to evenly coat them all, adding more Sauce as needed. Use plenty of Sauce so ALL of the Wings are totally coated with Sauce after tossing.
SERVE	Arrange the Wings on a serving platter, sprinkle the top generously with the Garnishes. Serve while very hot along with PLENTY of Napkins.

