

HONEY DIPPED DEEP FRIED CHICKEN

F EASY

Last Modified: 01/26/2015

PREP: 1 Hr
COOK: 20 Min
DEEP FRYER

CHICKEN

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3 ~ 4	Pound	Frying Chicken	Cut-Up
2 + / -	Quarts	Peanut Oil (LouAna) For Frying	

MARINADE			
2	Quarts	Water	
1/2	Cup	Kosher Salt	
1/2	Cup	Granulated Sugar	

COATING MIX			
1	Cup	Corn Starch	
PLUS			
1/2	Cup	Corn Starch	Sifted
3/4	Cup	Water	
2	Tsp	Kosher Salt	
2	Tsp	Fresh Ground Black Pepper	

HONEY GLAZE			
3/4	Cup	Honey	
2 +/-	Tbsp	Sriracha Hot Chili Sauce (Huy Fong)	To Taste

PREPARATION	
FACTOID	This fried Chicken has a delicious super extra crisp coating and a thin, sweet, tangy glaze. The secret to the extra crispy skin is in the double deep frying of each piece.
TOOLS	<ol style="list-style-type: none"> 1) Large Mixing Bowl 2) 3 - Medium Mixing Bowls 3) Dutch Oven OR Deep Fryer 4) Fine Wire Strainer 5) Deep Frying Thermometer 6) Aluminum Half Sheet Pan 7) 2 - Wire Racks 8) Tongs 9) Instant Read Thermometer
HINTS	You want the raw Chicken pieces to end up roughly the same size for even frying. Cut the two Breast pieces nearly in half so that the pointed end ends up roughly the same weight that the rounded end is. Disjoint the Drumsticks and Thighs. Do not disjoint the Wings.
PREP	None.
1	MARINADE: Make the Marinade by combining the Water, Kosher Salt and Granulated Sugar in a large mixing bowl, Wisk it to mix well. Add the Chicken Pieces in a zip lock bag, pour in the Marinade, seal and squeeze to mix. Store it in the refrigerator for 1 hour.

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2	COATING MIX: Mix the Cup of Corn Starch, Water, Salt and Pepper until the Corn Starch has completely dissolved. Cover it with plastic wrap and refrigerate it for a minimum of 1/2 Hour.
3	COATING MIX: Sift the 1/2 Cup of Corn Starch into a medium mixing bowl through a fine wire strainer to get rid of any clumps and set it aside.
4	Remove the Chicken Pieces from the Marinade and place them on several layers of paper towels, pat the Chicken pieces until they get as dry as you can get them. DRY Skin = Crisp Skin & with very little frying grease spattering.
5	Lightly coat each Chicken Piece with the plain Corn Starch and set them aside to dry on a wire rack for 10 minutes
6	Meanwhile, add the Oil into the dutch oven until it is roughly 2 inches deep, over medium high heat. Heat the Oil until it reaches 350 degrees and is still rising. As you in turn, recoat each Chicken Piece now with the Coating Mix, immediately place them in the hot Oil. Fry the Chicken Pieces in very small batches for 5 minutes. Remove the Chicken Pieces to an uncontaminated, clean wire rack over a paper towel lined sheet pan. Wait to begin the next batch until the Oil temperature again comes up to 350 degrees and is rising again.
7	Once ALL of the Chicken Pieces are blanched and have cooled on the wire rack for 10 minutes. Allow the Oil to again come up to 350 degrees and is rising. Fry the Chicken Pieces in small batches again, now until golden brown; about another 5 to 7 minutes. (Breasts at 160 degrees & Dark at 175 degrees internally).
8	While the last batch is final frying, add the Honey and Hot Sauce into a medium mixing bowl, tasting as you add in the hot sauce. Microwave the mixture on high for 1 1/2 minutes. Whisk to mix it well. Dip in each individual piece of Chicken until it is coated thoroughly with the Honey Glaze.
SERVE	Pour any remaining Sauce over the Chicken and serve while very hot.