

Ingredients

6 servings

- 6 **Chicken** Thighs
- **Dill Pickle** Juice (2 24oz jars worth)
- 3 cups **Buttermilk**
- 2 **Eggs** (lightly beaten)
- 3 cups **Flour**
 - *(optional)* Cornflakes
 - *(GF)* 2:1 Ratio of [Gluten-Free Flour](#) & Corn Starch
- 4 cups Peanut **Oil**
 - *(optional)* Lard
- 1 tbsp **Onion Powder**
- 2 tbsp **Garlic Powder**
- 1 tbsp **Paprika**
- 1 tbsp Light **Brown Sugar**
- 1 tbsp **Gochugaru** (or Cayenne Pepper)
- 2 tsp **Salt**
- 1 tsp **Pepper**
- *(sandwich)* **Brioche Buns** and **Butter**

Tools

- Large Ziploc Bag(s)
- 2-3 Bowls (at least one metal)
- Dutch Oven
- Candy Thermometer
- 1-2 Cooling Racks
- 1-2 Baking Sheets
- Long Metal Tongs and/or [Spider Skimmer](#)
- Metal Ladle
- Silicone Brush
- Oil Disposal Method ([Re-use](#) or [Dispose](#))
- *(optional)* Meat Thermometer
- *(optional)* [Splatter Screen](#)
- *(optional)* Wax Paper

Toppings / Sides

- Cole Slaw / Pickles / Kimchi
- *(glaze)* Spicy Korean Sauce
If coating with this, you may want to skip the hot pepper in the breading.
 - 3 tbsp Ketchup
 - 2 tbsp Gochujang ([GF](#))
 - ¼ cup Honey
 - ¼ cup Brown Sugar
 - 2 tbsp Soy Sauce ([GF](#))
 - 2 tbsp minced Garlic
 - 1 tbsp Sesame Oil
 - Finish with: Roasted Sesame Seeds, finely chopped Green Onion
- *(sandwich)* **Mayo**, **Pickles**

Prep

1. Cut the **Chicken** into even-width nuggets (or slices if making the sandwich version).
 - [De-bone & Butterfly Chicken Thighs](#)
 - *(optional)* Pound/Tenderize for extra flatness
2. Distribute the Chicken in **Ziploc Bags** with enough room for total liquid immersion.
3. Pour the Pickle Juice into the Chicken Bags, press out as much air as possible, and **brine** in the fridge for **1-4 hours**.
4. Remove the Chicken from the brine bag, **pat it dry** with a towel.
5. Set up a **Breading Station**
 - Dry Mixture Bowl: **Flour**, and *generous* **Salt & Pepper** (not the amount listed in ingredients)
 - Wet Mixture Bowl: **Buttermilk** and **Eggs**
 - Finishing Station: Place a sheet of Wax Paper under a **Cooling Rack** in a **Baking Sheet**.
 - **Drip** a few teaspoons of the wet mixture into the dry mixture (to create additional crunchy pockets) and fold them in.
6. **Bread** each piece **twice** (wet, dry, wet, dry) and place it on the cooling rack.
 - Space them out generously if you want to re-use the same rack for frying.
7. Break down the Breading Station and set up a **Frying Station**.
 - **Dutch Oven** half-full of frying Oil, Candy Thermometer in the oil, Splatter Screen
 - Place the **Cooling Rack(s)** as close to the fry oil as possible.
 - **Tools Ready:** Tongs, Spider Skimmer, Meat Thermometer, Metal Ladle, Silicone Brush
8. Prep [the Hot Spicy Fatty Coating](#) dry elements in a bowl that can safely handle hot oil (metal): **Brown Sugar, Paprika, Garlic Powder, Hot Pepper, Salt & Pepper**
 - -OR- the **Korean Spicy Sauce** as a glaze: **Gochujang, Ketchup, Honey, Brown Sugar, Soy Sauce, Garlic, Sesame Oil**

Cook

1. Heat the Dutch Oven on the stovetop on high heat until the thermometer nears **350°F**. Adjust heat as needed to stay there.
2. (*sandwich*) **Toast the buns** with butter
3. Holding the thinnest corner of the **Chicken**, carefully lay one piece at a time into the oil.
 - Lay the pieces so the top falls *away from you* when you let go.
 - Keep an eye on the temperature and don't add more until it returns to the correct level after each piece.
 - Use a strainer to scoop out any stray material floating in the oil throughout the process.
4. **Remove** from the hot Oil when crispy and medium-dark golden brown.
5. Check the internal **temperature** with a meat thermometer.
 - I usually only do this for the first couple pieces to calibrate.
6. **Try This???** After cooling, put the piece back in the oil for 1-2 more minutes.
7. Ladle a bit of **the still-hot Oil** carefully into the Hot Spicy Fatty Coating bowl.
8. Brush the cooked chicken pieces with the **Spicy Fatty Coating or Korean Spicy Sauce**.
 -  [How Babish Makes His Perfect Fried Chicken Sandwich: Every Choice, Ev...](#)
9. Serve ASAP.

References:

- [Korean Fried Chicken](#)
-  [How Babish Makes His Perfect Fried Chicken Sandwich: Every Choice, Every Ste...](#)
- [Gluten-Free Fried Chicken](#)