

Chicken Poppers

Ingredients

Chicken

- 500 g boneless, skinless chicken thighs
- Trim excess fat and cut into small cubes

Batter

- 2 tbsp all-purpose flour
- 4 tbsp cornstarch
- 1 tsp paprika
- 1 tsp onion powder
- 1 tsp garlic powder
- 1/2 tsp dried dill
- Salt and black pepper, to taste
- About 200 ml very cold sparkling water

Sauce

- 40 g butter
- 1 garlic clove, finely chopped
- 3 tbsp honey
- 2 tbsp hot sauce
- 1 tbsp fresh parsley, finely chopped

Instructions

1. Prepare the Chicken

Trim any excess fat from the chicken thighs and cut them into small bite-sized cubes.

2. Make the Batter

In a large bowl, combine the flour, cornstarch, paprika, onion powder, garlic powder, dried dill, salt, and black pepper.

Gradually add the very cold sparkling water while whisking. Mix until you have a smooth batter that is neither too thick nor too thin.

Add the chicken pieces to the batter and mix until well coated.

3. Fry the Chicken

Pour vegetable oil into a deep pot and preheat it to 350°F (175°C).

Coat each piece of chicken well in the batter and carefully place it into the hot oil one piece at a time.

Leave a little space between the pieces so they don't stick together. Do not overcrowd the pot.

Fry until golden brown and crispy.

Transfer the chicken to a paper towel-lined plate to drain excess oil.

4. Make the Sauce

In a hot pan over low heat, melt the butter.

Add the chopped garlic and cook for about 2 minutes on low heat until fragrant.

Stir in the honey and hot sauce. Mix well.

Add the chopped parsley at the end and remove from the heat.

5. Finish and Serve

Pour the sauce over the crispy chicken and toss until evenly coated.

Serve immediately and enjoy.

Tips from @chefberkin

Tip #1

Use very cold sparkling water. The colder the batter, the lighter and crispier the coating will be.

Tip #2

Fry in small batches and leave space between the chicken pieces. Overcrowding lowers the oil temperature and prevents the chicken from becoming extra crispy.