



**SUNDA**  
NEW ASIAN

## **SEOUL WINGS**

### **CHICKEN WINGS**

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#### **INGREDIENTS**

- 5 POUNDS OF JUMBO CHICKEN WINGS (WING TIP ATTACHED)
- 6 CUPS PLUS OF POTATO STARCH
- CANOLA OIL FOR FRYING

#### **INSTRUCTIONS**

- DREDGE WINGS IN POTATO STARCH, MAKE SURE TO GET THE STARCH IN ALL THE PARTS OF THE CHICKEN.
- PLACE IN 350 DEGREE FRYER FOR 6 MINUTES
- SET ASIDE, WHEN READY TO EAT PLACE THE WINGS BACK INTO THE FRYER AND COOK FOR AN ADDITIONAL 6 MINUTES

### **SEOUL SAUCE**

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#### **INGREDIENTS**

- 2 TABLESPOON, CANOLA OIL
- ¼ CUP, CHOPPED GARLIC
- ½ CUP, DRIED CHINESE CHILI PEPPER OR CHILI DE ARBOL
- ½ POUND, DARK BROWN SUGAR
- 4 CUPS, MIRIN
- 2 CUPS, SOY SAUCE
- 1 CUP, DISTILLED WHITE VINEGAR
- 1 CUP, YELLOW MUSTARD

- 1 CUP, LIGHT CORN SYRUP
- 1 CUP, GOCHUGANG (KOREAN CHILI PASTE)

#### **INSTRUCTIONS**

- HEAT OIL IN A POT
- SAUTE GARLIC AND CHILIS UNTIL FRAGRANT
- ADD REMAINING INGREDIENTS AND MIX WELL
- SIMMER FOR 20 MIN ON MEDIUM TEMPERATURE

#### **SEOUL WINGS**

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#### **INGREDIENTS**

- CHICKEN WINGS
- SEOUL SAUCE
- ROASTED PEANUTS (CHOPPED)
- CILANTRO SPRIGS
- SLICED SCALLIONS
- CRISPY RICE NOODLES

#### **INSTRUCTIONS**

- IN WOK OR LARGE PAN ADD SAUCE AND BRING TO A SIMMER
- ADD WINGS AND TOSS UNTIL COATED
- PLACE ON TOP OF CRISPY RICE NOODLES, ADD REMAINING SAUCE
- GARNISH WITH ROASTED PEANUTS, CILANTRO, SCALLIONS