



John Burgess Santa Rosa Press Democrat

## KOREAN FRIED CHICKEN WINGS

Serves 4 depending on your appetite

Gojulang chile paste is one of the indispensable condiments in the Korean kitchen. It is made by combining powdered red chili peppers, [glutinous rice](#) powder and soybean paste. It's widely available in Asian markets and on-line.

Canola or other vegetable oil for frying  
2 tablespoons pressed fresh garlic  
1-1/2" piece peeled ginger, finely minced  
3 tablespoons soy sauce  
3 tablespoons gojulang  
1 1/2 tablespoons rice vinegar  
1 tablespoon toasted Asian sesame oil  
2 tablespoons honey  
1/3 cup each rice flour, all-purpose flour and corn starch  
16 chicken wings, tips removed and saved for stock (about 1 3/4 lbs.)

Pour oil into a 6-qt. pot to a depth of 2". Heat over medium-high heat until a thermometer reads 350°. In a small saucepan add garlic, ginger, soy, gojulang, vinegar, sesame oil, and honey. Bring to a simmer over moderate heat and keep warm.

Whisk flours and cornstarch together with 1 cup water in another bowl. Add chicken and toss. Working in batches, fry chicken until golden, 6–8 minutes. Drain on paper towels. Return oil to 350°. Fry chicken a second time until crisp, 6–8 minutes more. Drain again. Toss chicken in sauce and serve hot.

Note: Alternately you can forego the second frying and instead arrange once fried wings on a rack on a sheet pan and put in a preheated 425-degree oven for 5 – 7 minutes.

## **FRISÉE SALAD WITH POACHED EGGS AND MAPLE ROASTED BACON**

Serves 4

A variation on the classic French bistro salad *Frisée aux Lardons*. Bacon can be done ahead as well as the eggs. To do eggs ahead, when eggs are just set, simply place in ice water and reheat in simmering water for a few seconds at serving time.

8 strips thick sliced bacon  
1/2 cup maple syrup  
2 tablespoons white wine vinegar  
4 large eggs  
1 tablespoon finely chopped shallot  
1 tablespoon fresh lemon juice or to taste  
2 teaspoons grainy Dijon mustard  
1 teaspoon sugar or to taste  
3 tablespoons extra-virgin olive oil  
Kosher salt and freshly ground black pepper, to taste  
6 gently packed cups of frisée greens, torn into medium-size pieces

Separate bacon and blot dry with paper towels. Coat both sides of bacon liberally with maple syrup. Lay bacon in a single layer on a sheet pan with parchment or a silicon baking mat.

Cook bacon in a preheated 425° oven, turning once, until browned and lacquered, about 12 minutes. Transfer to a lightly oiled plate to cool. Break slices into quarters. Prepare eggs for poaching: Bring a 4-quart saucepan of water to a boil; add vinegar; reduce heat to medium-low. Crack each egg into its own ramekin and set aside. (Don't cook the eggs yet.)

In a medium bowl, whisk together shallots, lemon juice, mustard, sugar and olive oil. Season to your taste with salt and pepper. In a large bowl, toss frisée with vinaigrette. Divide frisée and bacon between 4 plates.

In the saucepan, slide the eggs into the water and cook until just firm, about 3 minutes. Using a slotted spoon to drain the eggs, top the salads with an egg and season with salt and pepper. Serve immediately. Note: Eggs can be poached ahead and stored refrigerated in ice water. To serve: place the eggs in barely simmering water for 30 seconds before adding to the salad.