

Honey Sriracha Japanese Fried Chicken (Chicken Karaage)

<http://userealbutter.com/2016/08/28/honey-sriracha-japanese-fried-chicken-karaage-recipe/>
from [No Recipes](#) and sauce from [Food Wishes](#)

japanese fried chicken (chicken karaage)

1 lb. boneless chicken thighs (skin-on optional)
1 tbsp fresh ginger, grated
1 clove garlic, grated
2 tbsps soy sauce
1 tbsp sake
2 tsps sugar
1/3 cup potato starch
vegetable oil for frying

honey sriracha sauce

1/3 cup honey
1/3 cup sriracha
1 tbsp rice vinegar
1/4 tsp sesame oil

Marinate the chicken: Cut the chicken into 1-inch pieces. Mix the ginger, garlic, soy sauce, sake, and sugar together in a bowl or a ziploc bag. Add the chicken to the marinade and stir or massage (if using a ziploc bag) to coat the chicken pieces. Cover the bowl or seal the ziploc bag and refrigerate the chicken for at least an hour.

Make the honey sriracha sauce: Combine all of the ingredients in a bowl and stir. Set aside.

Fry the chicken: Heat an inch of vegetable oil in a pot (a medium saucepan or a stock pot) to a temperature of 360°F. Coat each piece of chicken in potato starch and set on a plate. Working in batches, carefully lower several pieces of chicken into the hot oil and fry until golden brown. Remove the chicken from the oil to a cooling rack lined with paper towels.

When all of the chicken is fried, place the pieces in a bowl. Drizzle half of the honey sriracha sauce over the chicken, then gently toss the pieces to coat. Drizzle the rest of the sauce on the chicken and toss again. Serve hot. Serves 4-6 as an appetizer.

*To make ahead, don't combine the sauce with the fried chicken. Refrigerate the fried chicken and the sauce separately. Reheat the fried chicken in a single layer in a 350°F oven for 5-8 minutes (until warmed through and crisp). Toss with the sauce and serve.