



Choco Fever Dream

Firecracker Chicken – Spicy Crispy Recipe

10 min

Prep time

4

Servings

15 min

Cook time

Easy

Difficulty

25 min

Total time

Asian-Fusion

Cuisine

Ingredients

The Chicken and Coating

- ☐ 1 lb chicken tenders, cut into bite-sized pieces
- ☐ 1 cup all-purpose flour
- ☐ 1 cup cornmeal
- ☐ 1 tsp salt
- ☐ 1 tsp black pepper
- ☐ 1 tsp garlic powder
- ☐ 1 tsp paprika
- ☐ 1 cup cold beer
- ☐ Vegetable oil, for frying

The Firecracker Sauce

- ☐ 2 tbsp soy sauce
- ☐ 1 tbsp honey
- ☐ 1 tbsp rice vinegar
- ☐ 1 tsp sesame oil
- ☐ 1 tsp fresh ginger, minced
- ☐ 2 cloves garlic, minced
- ☐ 1 tsp red pepper flakes

Garnish

- ☐ 2 tbsp toasted sesame seeds
- ☐ 2 spring onions, sliced
- ☐ Sesame oil, for drizzling

Instructions

- 1** First, we'll get the dry bits ready. In a large bowl, combine the 1 cup all-purpose flour, 1 cup cornmeal, 1 tsp salt, 1 tsp black pepper, 1 tsp garlic powder, and 1 tsp paprika. Now, stir in the 1 cup cold beer and whisk it all together until it's nice and smooth. Just let it stand for about 5 minutes; it gives the batter a moment to settle.
- 2** Warm up your vegetable oil, for frying, in a deep-frying pan until it hits 350°F (175°C). While that's heating, take your 1 lb chicken tenders, cut into bite-sized pieces and pat them dry with some paper towels. Honestly, getting them dry is the secret to that crunch we're after.
- 3** Now for the coating. Dip each chicken piece first in the flour mixture to get a light coat, then roll it in that beer batter. Let the excess drip off—you don't want it too gloppy, just a nice, even layer.
- 4** Carefully fry the chicken in batches for about 3–4 minutes. You're looking for a lovely golden brown color and an internal temperature of 165°F. Once they're done, move them to paper towels or a wire rack to drain.

- 5 Let's make the sauce. In a small saucepan, combine the 2 tbsp soy sauce, 1 tbsp honey, 1 tbsp rice vinegar, 1 tsp sesame oil, 1 tsp fresh ginger, minced, 2 cloves garlic, minced, and 1 tsp red pepper flakes. Cook this over medium heat, stirring gently, until it thickens up a bit—usually takes about 3–4 minutes.
- 6 Toss your fried chicken into that warm sauce until every single piece is well-coated. I like to let it rest for about 2 minutes; it just lets those bold flavors sink in.
- 7 Plate the chicken on a serving platter. Sprinkle on the 2 tbsp toasted sesame seeds and 2 spring onions, sliced, then finish with a little drizzle of sesame oil, for drizzling, just to give it a beautiful shine.
- 8 Serve it up immediately with some steamed jasmine rice, a fresh cucumber slaw, or even lettuce wraps if you're feeling light.
- 9 If you're really craving extra crunch, look, you can let the chicken rest for 5 minutes after the first fry, then pop them back in for an additional 1 minute before you add the sauce.
- 10 Lastly, just clean up your equipment promptly. If you happened to make some fried rice on the side, store the leftovers in the refrigerator.

Nutrition per serving

420 kcal

Calories

26 g

Protein

28 g

Carbs

22 g

Fat

Tips & notes

- Using a wire rack for draining keeps the chicken from getting soggy on the bottom.
- Cold beer in the batter creates a lighter, airier crunch compared to water.
- Patting the chicken completely dry is essential for the flour to stick properly.