Korean Fried “Chicken”

by Winooski Wild Onions

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**List of Ingrediants**

BBQ SAUCE

200 g shallot, small dice

90 g spun garlic

100 g rice wine vinegar

70 g candied ginger

350 g tamari soy

90 g lime juice

75 g brown sugar

15 g sriracha

200g Mae Ploy chili sauce

Kimchi Ranch

1 packet ranch seasoning

600g buttermilk 600g mayo

200g chopped kimchi

Chicken of the woods mushrooms (maitake)-Cut into pieces about the size of a piece of broccoli.

Dredge 1

2 cups potato starch

Dredge 2

2 cups potato starch

1 cup panko breadcrumbs

8 cups frying oil

Garnish

Pickled red onions

500g red wine vinegar

250g sugar

14g salt

600g red onions

400g sliced scallions

toasted sesame seeds

**Recipe Instructions**

Korean Fried Chicken

Utensils

large pot for frying small sauce pot for PRO small pot for BBQ sauce Blender 3 cutting boards 2 knifes whisk 2 ½ pans for dredges 3 mixing bowls 2 camping burners under stove heat map tongs 1 sanitizer bucker spoons-6 each bane for tools small sauté pan for seeds 3 sheet pans

BBQ SAUCE

200 g shallot, small dice 90 g spun garlic 100 g rice wine vinegar 70 g candied ginger 350 g tamari soy 90 g lime juice 75 g brown sugar 15 g sriracha 200g Mae Ploy chili sauce Sauté the shallots and garlic over medium heat until soft and slightly browned. Add the candied ginger and deglaze with the rice wine vinegar, simmer until the vinegar is reduced by a third. Add the soy, lime, brown sugar, and sriracha, and simmer for 25 minutes. Remove from heat, and blend in the Vitamix with a pinch of xanthan gum. Once blended, whisk in the bottle of mae ploy and cool Kimchi Ranch

1 packet ranch seasoning 600g buttermilk 600g mayo 200g chopped kimchi whisk the packet with buttermilk and then add mayo and Kimchi

Chicken of the woods mushrooms (maitake)-Cut into pieces about the size of a piece of broccoli.

Dredge in batches in dredge 1, then fry for 2 minutes, remove from oil and drain off oil and let cool, about 5 minutes. Take those pieces and dredge again in dredge

Dredge 1

2 cups potato starch

Dredge 2

2 cups potato starch 1 cup panko breadcrumbs

8 cups frying oil

Garnish

Pickled red onions 500g red wine vinegar 250g sugar 14g salt 600g red onions 400g sliced scallions toasted sesame seeds

Plating

1-Smear of kimchi ranch 2-place to BBQ coated mushroom on top 3-Pickled red onion garnish 4-Sesame seeds 5-Sliced scallion