Taiwanese Popcorn Chicken

Ingredients

- 1 lb Chicken Thighs (cut into bite-sized pieces)
- 1 1/2 T Soy Sauce
- 3 T Rice Wine
- 1 T Sesame Oil
- 1 T Dark Brown Sugar
- 1 T Five Spice Powder
- 1 t White Pepper
- 5 clv Garlic (minced)
- 1 Egg Yolk
- 1 c Potato Starch
- 2 c Vegetable Oil
- 1/8 t Chili Powder
- 2 t Salt
- 1/4 c Cornstarch
- 1/2 c Thai Basil

Instructions

1.Mix the chicken with the soy, wine, sesame oil, sugar, garlic, 1 1/2 teaspoon five spice, and 1/2 teaspoon white pepper. Cover and refrigerate overnight.

2.When ready to cook, stir cornstarch and egg yolk into the chicken mixture. Put the potato starch on a large, flat plate and mix. Add the chicken to the flour, toss to coat evenly, then knock off any excess flour. Let the chicken rest.

3.In a small bowl, mix together the 1 1/2 teaspoon five spice powder with 1/2 teaspoon white pepper, salt, and chili powder and set aside.

4.Fill a heavy-bottomed pot with 1-inch of oil and heat to 375Â°F over medium-high heat. Add enough of the chicken to form a single layer in the pan (about half) and cook until it is golden brown on

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all sides (youâ€™ll need to do this in multiple batches), about 3 to 5 minutes per batch. Transfer the fried chicken out on a plate lined with paper towels to soak up the excess oil and immediately season with the salt mixture. Repeat with remaining chicken.
5.Carefully add half of the basil leaves (it will sputter so cover with a splatter guard or stand back) and fry until crisp, about 30 seconds. Remove with a slotted spoon and repeat with remaining basil. Toss fried basil with chicken and serve immediately.