

RECIPES

Teba No Karaage (Fried Chicken Wings)

The secret to these ultra-crispy Japanese chicken wings? Potato starch.

SERVES

4–6

APPETIZERS

ASIAN & PACIFIC ISLANDER

CHICKEN

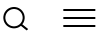
JAPANESE

PROTEIN

By [SYLVAN MISHIMA BRACKETT](#)

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SAVEUR



sauce and adds sansho, the Japanese equivalent of Sichuan pepper, for kick, and a squeeze of lemon juice for balance.

Featured in **“[Inside Chef Sylvan Mishima Brackett’s Curated Kitchen](#)”** by Daniel Duane.

Ingredients

- 4 lb. chicken wings, separated at the joint, wing tips removed
- 1 cup plus 2 Tbsp. mirin
- 1 cup plus 2 Tbsp. sake
- 2 Tbsp. toasted sesame oil
- 1 Tbsp. sugar
- 1 Tbsp. kosher salt
- 10 garlic cloves, finely chopped
- One 6-in. piece fresh ginger, peeled and finely chopped
- 1 cup soy sauce
- ½ cup turbinado sugar
- ¾ cup potato starch
- Canola oil, for frying
- 1 Tbsp. white rice flour and sansho powder, for sprinkling
- 2 lemon wedges, for serving

Instructions

STEP 1

In a large bowl, toss together the wings, 2 tablespoons of mirin, 2 tablespoons of sake, the sesame oil, sugar, salt, garlic, and ginger. Cover and refrigerate for 4 hours.

STEP 2

To a medium pot over medium heat, add the soy sauce, turbinado sugar, and the remaining mirin and sake, and cook until reduced by half, about 1 hour. Transfer the sauce to a large bowl and cover with plastic wrap; keep warm.

STEP 3

Into a large pot fitted with a deep-fry thermometer, pour the oil to a depth of 2 inches. Turn the heat to medium, and when the temperature reads 320°F, toss the wings with potato starch, shaking off the excess, and fry in batches until crisp, about 4 minutes. Transfer to paper towels to drain. Toss the wings with the reserved sauce, transfer to a platter, and sprinkle with sansho. Serve with lemon wedges.

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