



Spicy Gochujang Wings

Korean & Japanese seasonings create a sauce with a new depth of flavor

- 1-1/4 pounds large chicken wings
- 2 Tablespoons Japanese Shichimi-Togarashi seasoning
- 1 Tablespoon blended olive or canola oil

Preheat oven to 400-degree F.

Remove chicken wing tips (save for another use). Separate the remaining wings into 2 pieces at the joint. Place in large bowl. Add togarashi seasoning, and oil; toss to evenly coat. Spread wings evenly on lightly greased baking sheet; bake wings 30 minutes; turn halfway through cooking. Remove from baking sheet. Prepare Gochujang Sauce:

Gochujang Sauce:

- 3 ounces Gochujang paste
- 2 Tablespoons pickled ginger liquid
- 2 Tablespoons sesame oil
- 2 Tablespoons soy sauce
- 1/4 cup honey
- 1/4 cup rice wine vinegar
- 1/4 bunch cilantro. rough chop

1 garlic clove, peeled, crushed

Place ingredients in blender; puree until smooth.

To Serve:

Place wings in large bowl; toss with part of Gochujang sauce; serve garnished with thin sliced carrots and green onions. You will have extra sauce to serve separately.

Recipe Inspired by: Jacob Coronado;

About this Recipe: These wings are baked rather than deep fried and coated with a Gochujang sauce, which is so addictive. They have a deep rich red color but are not as spicy hot as you might think. Because of fermentation, there's a real depth of flavor. If you want to impress your friends, try making these wings and add a few more red pepper flakes for those spicy hot wing lovers.

What is Togarashi? *Shichimi-Togarashi*: (schee-CHEE-mee) is a peppery Japanese condiment. The spice mixture will vary depending on the producer. Generally, it will include powdered/flaked red chili pepper, black pepper, sesame seeds, dried mandarin orange peel, green nori seaweed flakes, prickly ash pods, hemp seeds, and poppy seeds. Shichimi Togarashi is often called Japanese 7 Spice Blend. Do not substitute Chinese 5 spice since it is completely different.

For More Recipes using this spice See: <https://www.gloriagoodtaste.com/soy-brined-tea-eggs/>

If you can't find the seasoning: See: <https://www.pepperscale.com/shichimi-togarashi-substitute/>

Some Suggested Substitutes:

Option 1: 1 teaspoon crushed red pepper, 1/4 teaspoon sesame seeds, pinch of black pepper

Option 2: 1/2 teaspoon cayenne pepper powder, 1/4 teaspoon sesame seeds, 1/4 teaspoon black pepper

Option 2 pulls back on the chili base as the cayenne pepper powder will be much spicier (due to density) than an equal amount of crushed red pepper.

Chinese five-spice – **Not Good Substitute**

Star anise and cloves are often primary ingredients in Chinese five spice and it doesn't include citrus. Its favor is strong and will change your recipe.

Shichimi Togarashi Seasoning to make your own spice.

Prep Time 5 minutes **Total Time** 5 minutes

- 3 teaspoons ground red chili pepper
- 3 teaspoons Szechuan peppercorns
- 3 teaspoons dried tangerine peel
- 1 tablespoon toasted white sesame seeds
- 1 teaspoon toasted black sesame seeds
- 1 teaspoon toasted poppy seeds
- 1 teaspoon dried nori

Instructions

Using a mortar and pestle, grind all ingredients one by one into a coarse powder. Combine the ingredients in a bowl and mix thoroughly. Use immediately or pour the shichimi togarashi into a sealable container for future use. See link:

<https://www.pepperscale.com/shichimi-togarashi-seasoning/>