Sriracha Firecracker Chicken

Amount Serves 4 very hungry people.
Time 1 hour

Ingredients

- 2 lbs chicken thigh
- 1 cup corn starch
- 4 eggs
- 1/2 cup melted butter
- 1/2 cup sriracha
- 3 tbsp brown rice vinegar
- 2 tsp worcestershire sauce
- 1/2 tsp of granulated garlic
- 2 cups granulated sugar
- 3 tbsp water
- 1 tsp salt

Steps

1. Cut chicken into ~1 inch cubes.
2. Cover chicken in corn starch, then dip in egg.
3. Fry chicken on high for 1 minute each side in canola oil (as needed).
4. Make the sauce using the remaining ingredients: mix 1/2 cup melted butter, 1/2 cup sriracha, 3 tbsp brown rice vinegar, 2 tsp Worcestershire sauce, 1/2 tsp granulated garlic, 2 cups sugar, 3 tbsp water, 1 tsp salt in bowl.
5. Place chicken on baking sheet, and cover with sauce.
6. Bake chicken at 325 F for 45 minutes, flipping each piece after ~20 minutes.

Notes

This is an adaptation of the above 'firecracker chicken recipe' with a few substitutions.