CONCOCTIONS / MENU-INSPIRED HOME RECIPE

Thai-Kun–Inspired Crispy Chicken with Chili Dipping Sauce



4 servings · Prep 15 min + marinate 30 min · Cook/finish ~45 min · Total ~90 min

Whole thigh fillets with a thin rice-flour crust, cucumber, jasmine rice and a loose sweet-hot dip. Rice is prepared separately.

INGREDIENTS

Chicken & marinade

- 2 lb boneless, skinless chicken thighs, thawed; whole fillets
- 5 garlic cloves, grated
- 2 tbsp chopped cilantro stems
- 1½ tbsp fish sauce
- 1 tbsp Thai light or all-purpose soy sauce (not dark sweet soy)
- 2 tsp sugar
- ¾ tsp white pepper
- 2 tbsp cold water

Batter

- 1 cup regular white rice flour (not glutinous/sweet)
- ¼ cup cornstarch
- ½ tsp baking powder (not soda)
- ¾ cup ice water, plus up to 2 tbsp as needed

Loose chili dip

- 3 tbsp packed dark brown sugar
- 3 tbsp unseasoned rice vinegar
- 2 tbsp water
- 1 tbsp fish sauce
- 2 garlic cloves, minced
- 1–2 tsp crushed dried Thai chili (start with 1 tsp)
- 1 tbsp fresh lime juice, added off heat

Frying & plate

- Canola or peanut oil: ~1½ inches deep, roughly 6–8 cups; never above one-third pot
- 1 English cucumber, sliced
- 4 cups freshly cooked jasmine rice, prepared separately per package

EQUIPMENT Heavy 6–7-qt pot; frying and thin-tip instant-read thermometers; saucepan; separate raw/cooked tools; checking tray; clean rack/tray.

METHOD

1. Prepare & marinate. Rinse produce; slice cucumber with clean tools and refrigerate. Do not wash chicken. Unfold whole thighs and even to ½ inch between disposable sheets. Mix all marinade ingredients, coat chicken, cover and refrigerate 30 min at ≤40°F. Wash hands; clean/sanitize raw-contact tools.

2. Simmer the dip. During marination, gently simmer all sauce ingredients EXCEPT lime for 3–4 min, stirring until sugar dissolves. Start with 1 tsp chili; add up to 1 tsp more if wanted. Remove from heat; add lime. Keep loose, covered and separate from raw food.

3. Heat & batter. Heat oil to 350°F. Never fill pot above one-third. Whisk batter ingredients with ¾ cup ice water to thin cream consistency; if needed add up to 2 tbsp more, 1 tbsp at a time away from oil. Keep dry tools, metal lid, clean rack and cooked-food tongs ready.

4. Fry through. Keep waiting chicken refrigerated. Drain excess marinade from 1–2 fillets, dip in batter, drip off excess, lower gently into oil. Fry uncrowded near 350°F, turn halfway; begin checking at 7 min (7–9 min guide). Support each fillet out of oil over a separate checking tray; probe sideways in several thick centers. Return under-165°F pieces immediately; clean probe before rechecks. Only fully cooked 165°F chicken goes onto clean rack with clean tongs. Restore 350°F between about four batches. Never store partially cooked chicken; discard raw marinade/batter.

5. Slice & serve. Rest final batch 3 min; slice with clean knife/board. Serve unglazed with cucumber, rice and dip alongside. Cook rice near finishing or verify hot holding ≥140°F. Serve earlier fully cooked batches promptly; allow longer if oil recovery or thickness requires.

Oil: Never leave unattended, move a hot pot or add water to oil. If a small contained fire occurs, turn off heat if safe and cover with a metal lid; never water. Leave/call emergency services if uncontrolled.

Chicken & sauce: Raw chicken ≤40°F, use within 1–2 days including marination (or earlier deadline). Refrigerate cooked chicken/sauce promptly in separate shallow containers ≤40°F, within 2 hr cumulative prep/serving exposure (1 hr above 90°F); discard beyond. Use chicken 3–4 days from cooking; sauce 3–4 days from preparation or earlier ingredient limit, a conservative policy, not validated shelf life. Reheat chicken to 165°F; reheated sauce to a rolling boil. Not shelf-stable/canning-safe. [4][5]

Rice: Our stricter policy: shallow-portion and refrigerate promptly within 1 hr of original cooking, including rest/serving; ≤40°F, use within 24 hr, reheat once to 165°F. Discard if this deadline is missed; reheating cannot fix poor storage.[5][6]

Allergens: Fish, soy; possible wheat in soy sauce. Consider peanut allergy if using peanut oil. Check labels; no blanket gluten-free claim.

Original menu-inspired home interpretation, not kitchen-tested and not the restaurant’s secret formula.

AI-generated serving illustration, not a photographed cooked batch.

[1] Domain menu account · [2] Thai fried-chicken technique · [3] Thai chili-sauce context
[4] USDA chicken handling · [5] USDA leftovers · [6] FSA rice guidance