

Mochiko Chicken

Recipe from Relle Lum

Adapted by Elyse Inamine

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Armando Rafael for The New York Times. Food Stylist: Mariana Velásquez.

Total Time 35 minutes, plus at least 4 hours' marinating

Prep Time 15 minutes

Cook Time 20 minutes, plus at least 4 hours' marinating

Rating ★ ★ ★ ★ ★ (1,258)

“Mochiko chicken is Hawaii’s fried chicken,” said Relle Lum, a nurse practitioner and the founder of the [Keeping It Relle](#) cooking blog. Growing up on the island of Maui, she enjoyed the craggy chunks at home. Mrs. Lum watched her mother and grandmother throw mochiko chicken together without a recipe, but she’s written one down that ensures the right juicy-on-the-inside, crispy-on-the-outside balance and sweet-savory flavor. The key is to let the chicken sit in the punchy marinade of soy sauce, sugar and scallions for a good amount of time, ideally overnight, then to fry it in batches, in oil heated to 325 degrees. —**Elyse Inamine**

INGREDIENTS

Yield: 6 to 8 servings

2 pounds boneless, skinless chicken thighs

¼ cup/40 grams potato starch

¼ cup/40 grams mochiko (sweet rice flour)

PREPARATION

Step 1

Cut the chicken into 1-inch pieces and set aside.

Step 2

In a large mixing bowl, whisk together the potato starch, mochiko, soy sauce, sugar, scallions, eggs, sesame seeds, garlic, ginger and salt.

¼ cup soy sauce
¼ cup/50 grams granulated sugar
¼ cup thinly sliced scallions (about 2 scallions), plus more for serving
2 large eggs, beaten
1 tablespoon sesame seeds
1 teaspoon minced garlic (from about 2 cloves)
1 teaspoon minced ginger
½ teaspoon fine sea salt
Neutral oil (such as canola), for frying (about 1½ cups)
Cooked white rice, for serving

Step 3

Add the chicken to the marinade and stir to combine. Cover and place in the refrigerator to marinate for at least 4 hours or up to overnight.

Step 4

In a large skillet, heat oil over medium-high to 325 degrees. (A deep-fry thermometer is helpful here.) Working in batches and adjusting the heat to maintain the temperature, fry the chicken: Using tongs, transfer chicken to the hot oil, shaking off excess batter, and fry until golden brown on both sides and cooked through, 2 to 4 minutes per side.

Step 5

Remove chicken from oil and place on a cooling rack over a baking sheet or on a large plate lined with paper towels to absorb excess oil. Repeat with remaining chicken. Serve with rice and garnish with more scallions, if desired.

Private Notes

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