



Reprinted with permission from [Koreatown](#). \* Copyright © 2016 by Deuki Hong and Matt Rodbard.  
Photographs copyright © 2016 by Sam Horine. Published by Clarkson Potter, an imprint of Penguin Random House, LLC.

## Andong Jjimdak

### SWEET SOY-BRAISED CHICKEN

Matt had never heard of Andong jjimdak when we found it at Yet Tuh in Doraville, Georgia. Restaurant critic Bill Addison has been visiting the tiny family-run business for years but also had skipped over this prized dish. But once the fragrant, communal plate of chicken arrived at table, we knew we were in for something special. The sauce is the key, based around the union of soy sauce, sugar, rice syrup, sake and oyster sauce. A handful of dried red chile peppers gives the sweetness a distinct kick.

Andong is a city located in east-central Korea, and some have traced the roots of this dish to a section of Andong Gu Market called Chicken Alley. It is there, they say, the dish was conceived in the 1980s as a way of competing with (or possibly joining) the growing Korean fried chicken craze (not included) that still remains today. Seoul food blogger Joe McPherson calls Chicken Alley the “beating heart of the best jjimdak in the world,” while adding not to wear a white shirt while enjoying the messy, transportive dish. Back in Doraville, GA, we polished off the platter and talked about the city far across the ocean, all making plans to make our Chicken Alley pilgrimage sometime soon.

#### SERVES 4 TO 6

2 pounds chicken thighs or legs  
Kosher salt and black pepper  
½ cup soy sauce, plus more to taste  
2 tablespoons mirin (*see below*)  
¼ cup sugar, plus more to taste  
1 tablespoon Korean rice or corn syrup  
1 tablespoon oyster sauce  
1 tablespoon sake  
1½ tablespoons sesame oil  
2 tablespoons vegetable oil  
2 russet potatoes, peeled and cut into large dice  
1 medium carrot, cut into large dice  
1 medium onion, cut into large dice  
4 scallions, trimmed  
8 garlic cloves, minced  
½ cup roughly chopped cabbage  
8 dried Korean or Anaheim chile peppers  
1½ cups chicken stock  
1 cup dried sweet potato noodles, soaked in water for 30 minutes and drained  
Sesame seeds, for garnish

*continued....*

© Copyright 2019 Now That's A Mouthful. All Rights Reserved.

*\*Product prices and availability are accurate as of the first date of publication on our site and are subject to change.  
Any price and availability information on Amazon.com at the time of purchase will apply to the purchase.*



1. Lightly season chicken thighs all over with salt and pepper. In a small bowl, combine the soy sauce, mirin, sugar, rice syrup, oyster sauce, sake, sesame oil and 1 teaspoon [sic] black pepper.
2. Set a large, high-sided sauté pan or Dutch oven on high heat and add the vegetable oil. Once the oil is lightly smoking, add the chicken, skin side down, and sear for 3 minutes, or until lightly browned. Flip and sear the other side for another 3 minutes, or until lightly browned.
3. Add the potatoes, carrot, onion, scallion, garlic, cabbage and dried chiles, along with the soy sauce mixture and 1 cup of chicken stock. Bring to a boil and lower heat to gently simmer for 20 minutes, or until the vegetables are tender and the chicken is cooked through. Stir in vermicelli. Add more stock if needed to keep the dish saucy. Remove from heat. Taste and adjust seasoning with salt, pepper, soy sauce and sugar; you're looking for a balance of sweet, salty and spicy. Serve with sesame seeds.

## **Mirin**

Mirin is similar to Japanese sake, though with a very focused sweetness and made with a lower alcohol content. It's typically used in a braise or marinade to tenderize meat, and the alcohol eventually cooks off. Alternatively, Koreans use mihyan, a light and alcohol-free cooking wine that is less sweet and intense than mirin.

