



Jangjakguitongdak

Wood-grilled Chicken | 장작구이통닭



<https://koreancuisine.net>

A classic Korean street and outdoor dining staple where whole chickens are skewered on long metal spits and slowly roasted over burning oak logs. Direct-fire rotisserie roasting renders out excess fat, resulting in a delightfully crispy outer skin, moist and tender meat infused with a deep smoky woodfire aroma (*bul-mat*), and a savory glutinous rice stuffing inside.

 **Prep: 20 mins** | **Cook: 1.5–2 hrs** |  **Moderate** |  **Smoky & Crispy** |  **High Protein**

Ingredients (2-3 servings)

- **Main Ingredients:** 1 whole young chicken (approx. 900g–1kg), 1 cup soaked glutinous rice (*chapssa*), 4–5 peeled garlic cloves, 2 dried jujubes (*daechu*), 2 chestnuts (optional)
- **Chicken Rub & Marinade:** 1 tbsp olive oil or melted butter, 1 tsp coarse sea salt, 1/2 tsp black pepper, 1 tsp garlic powder
- **Dipping Sauces & Accompaniments:** Seasoned salt (sea salt & ground black pepper), yellow mustard sauce, Korean sweet & spicy chicken sauce (*yangnyeom*), pickled radish (*chikin-mu*)

Allergy Information

- **Contains:** Chicken, Milk (if using butter) (*Sauces may contain Soy, Wheat, Mustard, Sesame*)

Equipment

- Rotisserie Spit Grill / Outdoor Woodfire Pit (or Rotisserie Air Fryer/Oven), Kitchen Twine, Basting Brush, Meat Thermometer

Cooking Instructions

1. **Cleaning & Stuffing:** Clean the whole chicken thoroughly inside and out, then pat dry with paper towels. Stuff the cavity tightly with soaked glutinous rice, garlic cloves, jujubes, and chestnuts.
2. **Trussing & Seasoning:** Tie the chicken legs securely with kitchen twine and tuck the wingtips underneath to maintain a compact shape. Rub the skin evenly with oil (or butter), salt, pepper, and garlic powder.
3. **Mounting on the Spit:** Impale the stuffed chicken onto the long rotisserie spit rod, securing it with the fork clamps so it remains balanced and rotates smoothly over the heat source.
4. **Slow Wood-Fire Roasting:** Roast over burning hardwood logs (or in a rotisserie oven at 180°C–200°C) for 1.5 to 2 hours. As the spit continually rotates, fat drips away while the skin turns golden brown and crispy.

5. **Carving & Serving:** Once the internal temperature reaches 75°C (165°F), carefully remove the chicken from the spit. Split it open over a piping-hot cast iron platter to press the inner sticky rice onto the metal until it forms crispy scorched rice (*nurungji*). Serve hot with dipping sauces.

Cooking & Pairing Tips

- **Oak Wood Flavor Profile:** Using hardwood like oak (*chamnamu*) provides a clean, fragrant smoke that infuses the meat deeply without bitter charring.
- **Sizzling Nurungji Base:** Flattening the hot chicken and stuffed glutinous rice onto a heated iron plate creates a layer of crispy, irresistible scorched rice (*nurungji*) beneath the meat.
- **Perfect Food & Beverage Pairing:** An iconic late-night meal (*anju*) paired with chilled draught lager beer (*saeng-maekju*), tangy pickled chicken radish (*chikin-mu*), and yellow mustard dip.

Storage Instructions

- Best enjoyed hot straight off the fire while the skin is crisp. Store leftover meat and rice in an airtight container in the refrigerator for up to 2 days. Reheat in an air fryer at 180°C for 5–7 minutes to restore crispness.

Nutrition Facts (Estimated)

- Total Content : Approx. 900g (2-3 servings total)
 - Calories : 920 kcal total (approx. 102 kcal per 100g / 306 kcal per 1 serving)
 - Sodium : 950mg (48%)
 - Total Carbohydrate : 38g (12%)
 - Sugar : 2g (2%)
 - Total Fat : 42g (78%)
 - Trans Fat : 0g
 - Saturated Fat : 11g (73%)
 - Cholesterol : 210mg (70%)
 - Protein : 96g (175%)
 - Calcium : 45mg (5%)
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Editor's Review

1. A Sensual Fusion of Smoky Oak Aroma and Lean, Juicy Tenderness

The moment the golden, wood-fired chicken skin—rotated slowly over crackling flames—yields between your teeth, a deep, smoky aroma and the moist, savory

juices of tender meat burst across the palate. Stripped of excess grease yet retaining a clean, robust richness that deepens with every bite, it delivers an endlessly satisfying and refined culinary experience.

2. Rotisserie Science and Fat Control Forged by Direct Wood-Fired Searing

Wood-fired roasted chicken stands as a masterclass in rotisserie craft, skillfully combining direct radiant heat with continuous spinning to precisely govern moisture and fat. Rotating uniformly over open oak flames allows subcutaneous fat to slowly render away while sealing in internal juices—a fundamental culinary science that achieves the ultimate textural harmony of a crispy exterior and succulent interior.

3. Heartwarming Solace Rising from the Rustic Warmth of an Open Flame

Rising from the smoky haze of a roadside stall or rustic evening cart, a golden, wood-roasted chicken acts as a comforting remedy for daily weariness, filling the spirit with unpretentious warmth. Tearing into the crispy-yet-tender meat amidst cheerful gathering offers a nostalgic ritual of purification, washing away the weariness of the day and granting an authentic sanctuary of peace and renewed vitality.

