



Hunan Hot Wings – Pre-battered



Ingredients: Foodservice, 6 wings/serving

- 2 C. **Spicy Red Hunan Sauce** (Starport 212
Gluten Free)
- 4 lbs Chicken wings – Pre-battered
- ¼ C. Rice vinegar
- 1.5 C. Sugar
- ¼ C. Green onions, chopped for garnish
- ¼ C. Cilantro, chopped for garnish
- 6 each Red jalapeno, sliced thin for garnish

Instructions

1. In a small sauce pan, heat 2 C. **Spicy Red Hunan Sauce**, 1-1/2 C sugar and ¼ C. vinegar. Bring to a boil for 2 minutes and set aside.
2. Separate wings into 4 batches and deep fry each batch at 350 F. 6-7 minutes, turning frequently.
3. When each batch is done, let oil re-heat to 350°F and re-fry all wings 3-4 minutes until golden crispy and done, or just before serving. Second frying ensures crispier wings.
4. Remove wings and shake off excess oil and set aside.
5. Toss wings with pre-mixed sauce (Hunan Sauce, sugar and vinegar)
6. Garnish with cilantro sprigs, jalapeno and green onions.