



Spicy Sticky Korean Wings

Crispy spicy, garlicky, sweet and sticky wings



Ingredients - Serves 4

- 1.5 C. **Korean BBQ & Wing Sauce**
(Gluten Free Starport 318)
- 2 lbs. Chicken Wings

- 2.5 C. **Crispy Seasoning Batter** (Starport 354)
- 1 each Red jalapeño, sliced thin garnish
- 1 each Green jalapeño, sliced thin garnish
- ¼ C. Green onions, chopped garnish
- ¼ C. Cilantro, chopped
- 1 Tbsp. Corn oil
- 2 C. Water

Instructions:

1. **Fry Wings:** Coat chicken wings with 1 C. **Crispy Seasoning Batter** and set aside.
2. Mix remaining 1.5 C. **Crispy Seasoning Batter** with 2 C. of water in a large bowl. Dip dried battered wing into wet batter quickly, one at a time, then carefully drop into fryer at 350°-370°F. Fry wings for 5 minutes and remove. It is important to stir wet batter thoroughly for each batch. (Wings may be refrigerated after the first frying and re-fried when ordered.)
3. To obtain maximum crispness, wait for fryer oil temperature returns to 370°F, and then re-fry wings another 3- 5 minutes to golden crisp.
4. Place crisp fried wings in a large mixing bowl or in the sauce pan with **Korean BBQ & Wing Sauce**, tossing and coating wings then add in garnishes: jalapenos, green onions, and cilantro.
5. Serve and watch how fast they disappear.