



Spicy Sticky Hunan Wings

Crispy spicy, garlicky, sweet and sticky wings



Ingredients - Serves 4

- 1.5 C. **Spicy Red Hunan Sauce** (Gluten Free Starport 212)
- 1.5 C. Sugar
- 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
- 2 Tbsp. Garlic, fresh, minced
- 1 Tbsp. Ginger root, fresh, minced
- ¼ C. Rice or malt Vinegar
- 1 Tbsp. Corn oil
- 2 C. Water

Instructions:

1. **Wing Sauce:** Heat a sauce pan on medium heat, add 1 Tbsp. oil then minced garlic and ginger, sauté 30 seconds, add in 1.5 C. **Spicy Red Hunan Sauce**, 1.5 C. sugar and ¼ C. vinegar stir until boil, reduce heat and simmer and continue to stir for 3-5 minutes to reduce. Pour **Wing Sauce** into a container and cover for use.
2. **When ordered;** stir **Wing Sauce** well, portion 1 C. per order, reheat **Sauce** in a skillet then toss and coat hot fried crispy wings.
3. **Fry Wings:** Coat chicken wings with 1 C. **Crispy Seasoning Batter** and set aside.
4. 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.)
5. 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.
6. Place crisp fried wings in a large mixing bowl or in the sauce pan with reheated **Wing Sauce**, tossing and coating wings then add in garnishes: jalapenos, green onions, and cilantro.
7. Serve and watch how fast they disappear.