



Sweet Teriyaki Wings



Ingredients

1 serving/6 wings

2 C. **XOX Teriyaki Sauce** (Starport 417)

1 C. Corn starch

4 lbs Chicken wings

¼ C. Rice vinegar

1 C. Sugar

Red jalapeno, sliced thin and green onions for garnish (Optional)

Instructions

1. In a small sauce pan, heat **XOX Teriyaki Sauce**, sugar and vinegar. Bring to a boil for 2 minutes and set aside.
2. Cut and discard wing tips.
3. Coat chicken wings with corn starch evenly and set aside.
4. Separate wings into 4 batches and deep fry each batch at 350 F. 6-7 minutes, turning frequently.
5. 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.
6. Remove wings and shake off excess oil and set aside.
7. Toss wings with pre-mixed XOX teriyaki Sauce mix.
8. Garnish with cilantro sprigs, jalapeno and green onions.