



Spicy Sticky Korean Wings

Crispy spicy, garlicky, sweet, and sticky wings



Ingredients - Serves 4

- 1.5 C. **Korean BBQ & Wing Sauce**
(Starport 318 Gluten-Free)
- 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 the remaining 1.5 C. **Crispy Seasoning Batter** with 2 C. water in a large bowl. Dip dried battered wings into wet batter quickly, one at a time, then carefully drop into a fryer at 350°-370°F. Fry wings for 5 minutes and remove. It is important to stir the 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 the fryer oil temperature to return to 370°F, and then re-fry the wings for another 3- 5 minutes until golden crisp.
4. Place crisp fried wings in a large mixing bowl or saucepan with **Korean BBQ & Wing Sauce**, tossing and coating the wings. Then, add the garnishes: jalapenos, green onions, and cilantro.
5. Serve and watch how fast they disappear.

