

Sweet & Spicy Chicken Wings

Ingredients	Amount
Chicken Wings, jumbo	4 pieces
Salt	to taste
Pepper	to taste
White Wine	to taste
Tapioca Powder	to taste
Soybean Oil	2 Tbsp
Shallot, minced	1 Tbsp
Green Onions, minced	2 Tbsp
Sweet Chili Sauce	5 Tbsp
Hot Water	3 Tbsp
Cilantro	garnish
Lime	garnish



Method of Preparation

1. Cut the wing at the gap between the bones. Put salt and pepper into the gap.
2. Marinate the wing in white wine for two hours.
3. Dust tapioca powder on the wing and fry until they get crispy.
4. Heat oil in a wok. Add shallot and green onions, cook 1-2 minutes, or until fragrant.
5. Add sweet chili sauce, hot water and wings.
6. Finish by adding cilantro and lime as garnish.



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