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THAI SWEET CHILI CHICKEN WINGS

BY TASTES OF THAI KITCHEN
MCCORMICK & CO. | HUNT VALLEY, MD

Recipe Details

Thai Sweet Red Chili sauce is just the right touch of sweet with just the right amount of heat to keep your customers flocking back for more chicken wings.

Prep

1. Steam chicken wings until an internal temperature of 165°F is reached. Hold refrigerated for service.

Service

1. Set fryer to 375°F. For each serving, toss 1 pound of wings with 2 tablespoons of cornstarch until well coated. Fry until golden brown.
2. Drain wings and place in a bowl. Toss with 1/3 cup of Sweet Red Chili Sauce. Serve hot alongside desired accompaniments.

RECIPE TYPE: APPETIZERS

CUISINE: CONTEMPORARY AMERICAN

NUTRITION INFORMATION (PER SERVING)

CALORIES: 430

SODIUM: 500 MG

CARBOHYDRATES: 21 G

PROTEIN: 15 G

MAIN RECIPE | INGREDIENTS | SERVES 4

4 POUND CHICKEN WINGS
1/4 CUP CORNSTARCH
1 1/3 CUPS **THAI KITCHEN * SWEET RED CHILI SAUCE**