

SPICY THAI CHICKEN WINGS

As Super Bowl Sunday fast-approaches, expect two things: irresistible, finger-licking good wings and good cheer! Our twist on the iconic original wings and blue cheese combo will have you jumping for joy in the first quarter. Spicy Thai Chicken Wings wins our Don't Worry Eat Happy Wing Bowl contest hands-down.

ULTIMATE SPICY THAI CHICKEN WINGS

Prep Time: 10 minutes

Cook Time: 35 minutes

Ingredients

- ➔ Canola oil, for frying
- ➔ 2 lbs chicken wings
- ➔ Kosher salt
- ➔ ½ cup tapioca or cornstarch
- ➔ 2 Tbs coconut oil
- ➔ 3 garlic cloves, peeled and minced
- ➔ 2 shallots, peeled and minced
- ➔ 1 small yellow onion, minced
- ➔ 2 tsp freshly grated ginger
- ➔ 2 vine-ripened tomatoes, cored and finely chopped
- ➔ 1 cup ketchup
- ➔ 2 Tbs Asian hot sauce (I prefer Sriracha)
- ➔ 2 Tbs low-sodium soy sauce
- ➔ 2 Tbs light brown sugar
- ➔ 1 Tbs oyster sauce
- ➔ 1 Tbs Chinese cooking wine (Mirin or Sherry cooking wine works well)
- ➔ ¼ cup roasted, chopped peanuts
- ➔ Fresh cilantro leaves for garnish
- ➔ Celery sticks for serving platter
- ➔ Fresh lime wedges for garnish

Instructions

- ➔ Set a wire rack over a baking sheet and set aside.



- ➡ Pour canola oil to a depth of 2-inches into a 6-qt. Dutch oven. Heat oil over medium-high heat until a deep-fry thermometer reads 400°F.
- ➡ Place chicken wings in a bowl and season with Kosher salt. Add tapioca starch and toss to coat with tongs. Working in small batches, add chicken wings to oil and fry, stirring occasionally, until golden brown and crisp, approximately 12 minutes. Remove wings with a large slotted spoon and transfer them to the prepared wire rack. Allow wings to drain over rack.
- ➡ Heat coconut oil in a 6-qt. saucepan over medium-high heat. Add garlic, shallots, and onion, and cook, stirring, until golden brown, about 8 minutes. Add fresh ginger, tomatoes and cook, stirring, until elements are broken down and smooth, about 4 minutes.
- ➡ Add ketchup, hot sauce, soy sauce, light brown sugar, and oyster sauce. Cook, stirring, until thickened, about 6 minutes. Stir in cooking wine. Add wings, and toss to coat. Cook until heated through, about 3 minutes. Using tongs, transfer wings to a serving platter, and sprinkle with chopped roasted peanuts. Garnish with fresh cilantro leaves and serve with celery sticks and lime wedges. Spoon remaining sauce from the pan over the wings and serve immediately. Serves 4-6. (Keep wings warm in a pre-heated oven at 250°F.)