

STARPORT® FOODS

P.O. Box 22366, San Francisco, CA 94122 Phone: 415-682-7884 Fax: 415-731-0663 www.starportfoods.com

Chipotle Honey Lime Sticky Wings



Ingredient List:

Serves: 2

- ¼ C. **Chipotle BBQ Sauce (Starport 321)**
- 2 Tbsp. Honey
- 3 Tbsp. Fresh lime juice
- 1 lb. Chicken Wings (about 14 wings)
- ¼ C. **Crispy Seasoning Batter (Starport 354)**
- 1 Tbsp. Butter



1. Cut and discard wing tips.
2. Mix **Chipotle BBQ Sauce**, honey and lime juice and set aside.
3. Coat chicken wings with **Crispy Seasoning Batter** evenly and set aside.
4. Just before frying, roll chicken wings in batter again to pick up as much as batter as possible.
5. Separate wings to 2 batches and deep fry each batch at 370 F. 3-4 minutes turning frequently.
6. When each batch are done, let oil re-heat to 370 F and re-fry all wings 3-4 minutes until golden and done.
7. Remove wings and shake off excess oil.
8. Heat griddle on medium heat; add butter then add mixture of **Chipotle BBQ Sauce**, honey and lime or lemon juice.
9. Heat sauce until boiling and let it reduce and become sticky, then turn off heat and add in wings. Toss to coat wings, remove and serve immediately.