

STARPORT® FOODS

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

Firecracker Wings



Ingredient List:

Serves: 2

- 2 Tbsp. **Hot & Spicy Seasoning (Starport 351)**
- ¾ C. **Crispy Seasoning Batter (Starport 354)**
- 2 lbs. Chicken Wings
- 2 Tbsp. Cilantro, chopped
- ¼ C. Green onions, chopped
- 1 Tbsp. Corn oil
- 1 each. Red jalapeño, sliced thin

Garnish: Cilantro sprigs & slant cut green onions

Photo show 1 serving: 6 wings



1. Cut and discard wing tips.
2. Coat chicken wings with **Crispy Seasoning Batter** evenly and set aside.
3. Just before frying, roll chicken wings in batter again to pick up as much as batter as possible.
4. Separate wings to 2 batches and deep fry each batch at 350 F. 6-7 minutes turning frequently.
5. When each batch are done, let oil re-heat to 350 F and re-fry all wings 3-4 minutes until golden crispy and done.
6. Remove wings and shake off excess oil and set aside.
7. Heat wok on medium heat; add oil then add green onions, cilantro and jalapeño sauté 10 seconds.
8. Add in wings and sprinkle on **Hot and Spice Seasoning**, toss well and remove.
9. Garnish with cilantro sprigs and slant cut green onions.