



EARTH'S SWEET AND SPICY CHICKEN WING RECIPE

EXECUTIVE CHEF, JUSTIN WALKER

5 LBS CHICKEN WINGS

SAUCE

- 6 T TOASTED CUMIN SEED
- 2 T SWEET PAPRIKA
- 6 T CHOPPED SHALLOTS
- 3 T CHOPPED GARLIC
- 1 C. SHERRY VINEGAR
- 1/4 C. SOY SAUCE
- 1 C. BEER
- 1 C SUGAR
- 10 T FISH SAUCE
- 3 T SALT

COMBINE ALL INGREDIENTS EXCEPT FISH SAUCE AND REDUCE UNTIL SYRUPY. ONCE COOL, SEASON WITH FISH SAUCE.

BRINE FOR WINGS

- 1 GAL COLD WATER
- 2 C. BUTTERMILK
- 1 T CHILI FLAKES
- 1 T PEPPER CORNS
- 1 HD GARLIC/ HALVED
- 2 STALKS CELERY/2 INCH PIECES
- 1 ONION ROUGH CHOPPED
- 1/2 C. SALT
- 1/8 C. SUGAR

COMBINE ALL INGREDIENTS. ADD WINGS TOO BRINE. LET STAND OVER NIGHT.

TO COOK WINGS:

- TAKE WINGS OUT OF BRINE
- PREPARE A STEAMER
- STEAM WINGS UNTIL JUST DONE (APPROX 8 MINUTES)
- LET WINGS COOL
- ONCE COOL, FRY WINGS IN 350 DEGREE OIL UNTIL BROWN
- COAT IN WING SAUCE AND LET SET FOR TWO MINUTES

SERVE WITH RANCH DRESSING AND SHAVED FENNEL