

ORANGE CRUSH WING SAUCE

F EASY

Last Modified: 02/15/2023

PREP: 30 Min
COOK: 15 Min
STOVETOP

SAUCE MIX

MAKES 2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
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WING DRY COATING

1	Tsp	Garlic Powder	
1	Tsp	Onion Powder	
1	Tbsp	Baking Powder	
1/2	Tsp	Ground White Pepper	
1	Tsp	Sea Salt	

WING WET SAUCE

2	12 Oz	Cans Orange Crush Soda	
1/2	Stick	Unsalted Butter	
1	Tbsp	Orange Zest	
1/4	Tsp	Crushed Red Pepper Flakes	
1/4	Cup	Light Brown Sugar	Packed
5 +/-	Tbsp	Hot Sauce (Frank's Red Hot)	To Taste
2	Tsp	Soy Sauce (Lee Kum Kee)	
2	Tbsp	Cornstarch	Slurry
2	Tbsp	Cold Water	

WING GARNISHES

Many	Pinches	Fresh Italian Parsley	Fine Chop
Many	Halved	Orange Slices	Thin Sliced

PREPARATION

FACTOID	This is a wonderful Sauce, slightly spicy, orangey & sweet. This makes enough Sauce to coat around 5 pounds of Naked Thawed Air Fried Wings or 4 pounds of Breaded. This Recipe does NOT pair at all well with still frozen Wings.
HINT	There is usually enough time while the Wings are Air Frying to make the Sauce.
TOOLS	1) Small Saucepan 2) Stainless Tossing Bowl
PREP	None.
1	In a large Zip-Lock bag, add in all of the Wing Dry Coating Mix ingredients, seal and shake until all of the ingredients are well mixed.
2	Add in the Naked Thawed Chicken Wings. Seal & shake to coat all of the Wings evenly, or mix the ingredients into the Wing Dry Breading Mix for Breaded Wings.
3	Using tongs, remove the now flavored Wings.
4	In a small saucepan over medium heat, Melt the Butter until the bubbling stops. Mix in the Wing Wet Sauce ingredients. Whisk to mix well, bring to a simmer and lower the heat to medium low. Let simmer for 15 minutes, whisking often until thickened.

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HINTS	This Sauce should coat the back of a spoon nicely (See Picture). TOO THICK: Whisk in a little hot water until it is correct. TOO THIN: Add in a little Cornstarch Slurry and simmer until thickened.
5	Put a half cup of the Sauce in the bottom of a stainless tossing pan (See Picture). Dump a Basket of freshly fried Wings on top and toss the Wings to evenly coat them all, adding more Sauce as needed. Use plenty of Sauce so ALL of the Wings are totally coated with Sauce after tossing.
SERVE	Arrange the Wings on a serving platter. Sprinkle the top generously with the Garnishes. Serve while very hot along with PLENTY of Napkins.

