

SESAME TERIYAKI WING SAUCE

F EASY

Last Modified: 02/15/2023

PREP: 5 Min
COOK: 15 Min
STOVETOP

SAUCE MIX

MAKES 2+ CUPS

QUA	MEASURE	INGREDIENT	PROCESS
WING WET SAUCE			
1/2	Stick	Unsalted Butter	
2	Cups	Teriyaki Sauce / Marinade (Soy Vai Veri Veri)	
1/4	Cup	Sesame Seeds	
2	Tbsp	Cornstarch	Slurry
2	Tbsp	Water	
WING GARNISH			
4	Stalks	Green Onions (Whites & Greens)	Thin Sliced
PREPARATION			
FACTOID	These Wings are so easy, you won't believe it, the absolute quickest Chicken Wings on the planet - Moments notice friends dropping by quick! Makes enough Sauce to coat around 4 pounds of Air Fried Wings.		
FACTOID	Use plenty of Sauce so ALL of the Wings are totally coated with Sauce after tossing. 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.		
TOOLS	1) Small Saucepan 2) Stainless Tossing Bowl		
PREP	None.		
1	In a small saucepan over medium heat, Melt the Butter until the bubbling stops. Mix in all of the Wing Wet Sauce ingredients. Whisk to mix well, bring to a simmer and lower the heat to medium low. Simmer for 15 minutes, whisking often.		
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.		
2	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 Garnish. Serve while very hot along with PLENTY of Napkins.		

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