

# SPICY SWEET ASIAN 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
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## WING DRY COATING

1	Tsp	Chinese 5 Spice Powder	
1	Tsp	Sea Salt	
1/2	Tsp	Ground Black Pepper	
1	Tsp	Garlic Powder	

## WING WET SAUCE

1/2	Stick	Unsalted Butter	
1	Cup	Soy Sauce (Lee Kum Kee)	
1/3	Cup	Honey	
1	Tbsp	Fresh Peeled Ginger	Microplaned
1	Tbsp	Fresh Garlic	Minced
1	Tbsp	Korean Chili Paste (Gochujang)	
1	Tsp	Sesame Oil (La Tourengelle)	
3	Tbsp	Sweet Chili Sauce (Mae Ploy)	
2	Tbsp	Cornstarch	Slurry
2	Tbsp	Water	

## WING GARNISHES

1	Tbsp	Sesame Seeds	
4	Stalks	Green Onions (Whites & Greens)	Thin Sliced

## PREPARATION

<b>FACTOID</b>	These Wings have the perfect crunch and sticky sweetness along with just a bit of Spice, the absolute BEST Chicken Wings on the planet! Makes enough Sauce to coat around 5 pounds of Air Fried Wings.
<b>FACTOID</b>	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.
<b>TOOLS</b>	1) Small Saucepan 2) Stainless Tossing Bowl
<b>PREP</b>	None.
<b>1</b>	In a small saucepan over medium heat, Melt the Butter until the bubbling stops. Mix in all of the ingredients except for the Garnishes. Whisk to mix well, bring to a simmer and lower the heat to medium low. Simmer for 15 minutes, whisking often.
<b>HINTS</b>	This Sauce should coat the back of a spoon nicely (See Picture). <b>TOO THICK:</b> Whisk in a little hot water until it is correct. <b>TOO THIN:</b> Add in a little Cornstarch Slurry and simmer until thickened.

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<b>2</b>	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.
<b>SERVE</b>	Arrange the Wings on a serving platter. Sprinkle the top generously with the Garnishes. Serve while very hot along with PLENTY of Napkins.