

STICKY SWEET MONGOLIAN WING SAUCE

F EASY

Last Modified: 02/15/2023

PREP: 2 To 4 Hrs
COOK: 15 Min
STOVETOP

SAUCE MIX

MAKES 2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
WING WET RUB			
1/2	Stick	Unsalted Butter	Melted
1 +/-	Tsp	Sriracha Hot Chili Sauce (Huy Fong)	To Taste

WING MARINADE & WET SAUCE			
2	Tbsp	Shaoxing Chinese Cooking Wine (52USA)	
2	Tsp	Soy Sauce (Lee Kum Kee)	
2	Tbsp	Cornstarch	
2	Tbsp	Water	
1/2	Tsp	Baking Soda	
8	Dried	Red Chili Peppers	Whole
1	Tbsp	Fresh Garlic	Microplaned
1	Tsp	Peeled Fresh Ginger	Microplaned
1/4	Cup	Light Brown Sugar	Packed
1	Tbsp	Toasted Dark Sesame Oil (La Tourengelle)	
2	Tsp	Rice Wine Vinegar (Marukan)	
2	Tbsp	Cornstarch	Slurry
2	Tbsp	Water	

WING GARNISHES			
Many	Pinches	Sesame Seeds	
4	Stalks	Green Onions (Whites & Greens)	Thin Sliced

PREPARATION	
FACTOID	This is about as Mongolian as it gets. This Sauce is slightly spicy with a pleasingly sweet aftertaste. This makes enough Sauce to coat around 5 pounds of Air Fried Wings. This Recipe does not pair well at all 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 Marinade ingredients, seal and squeeze until mixed well.
2	Add in 3 pounds of thawed Chicken Wings. Seal & squeeze to coat all of the Wings. Refrigerate for a minimum of 2 hours (No more than 4 hours), squeezing to recoat as often as you think about it.
3	Using tongs, remove the Wings and pat them dry with paper towels, reserving as much Sauce in the bag as possible. Remove & discard the Dried Red Chili Peppers.

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4	In a small saucepan over medium heat, Melt the Butter until the bubbling stops. Whisk in the reserved Marinade & the Wet Rub Ingredients. Whisk to mix well, bring to a simmer and lower the heat to medium low. Let simmer for 10 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.
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.