

GRAN MARNIER CITRUS WINGS

CRISPY WINGS TOSSED IN OUR SIGNATURE ORANGE INFUSED ASIAN STYLE SAUCE



PREPARING TIMES

30 MINUTES



PORTION FOR

2 PEOPLE



SERVICE TYPE

SERVED HOT



THE INGREDIENTS :

For the Wings:

20 ea. Chicken Wings, Jumbo - about three pounds
4 tbsp. Lawry's Seasoning Salt

Gran Marnier Citrus Sauce

2 tbsp. Gran Marnier
2 tbsp. Fresh Squeezed Orange Juice
1/2 cup Thai Sweet Chili Sauce
1 TT Salt & Pepper

COOKING STEPS :

- Toss the raw wings in the Seasoning Salt. Roast the wings at 350f until thermometer reads 165f. Check after 15 minutes of roasting.
- You can fry the wings at this point, or store in the refrigerator to fry at a different time.
- Fry the wings until crispy and hot; remember, they are already hot.
- Drain the wings on paper towels. Warm up the sauce and add to a mixing bowl.
- Toss the wings into the sauce to coat.
- Serve with celery sticks
- Enjoy!

chef Jason Littlefield

