



# Sweet Chili Wings

## INGREDIENTS:

### MARINADE FOR THE WINGS:

1 Tbsp Fresh Ginger  
1 Tbsp Garlic  
1 Tbsp Shallots  
2 Tbsp Fish Sauce  
½ C Lime Juice  
1 Tbsp Sugar  
½ Bunch Cilantro

### SWEET CHILI SAUCE:

¼ C Sracha  
½ C Sweet Chili Sauce  
3 Tbsp Butter Unsalted  
  
24 Chicken Wings

## DIRECTIONS:

For marinade: mix all ingredients together and marinate wings for 24hrs.

For sweet chili sauce: mix all ingredients in a pan and keep warm.

Drain wings and deep fry at 360 degrees for 7-8 minutes until done or desired crunch. Coat with sauce and enjoy!



Pair with  
Avery IPA.

Coaches Corner at Millennium  
Harvest House Boulder

