

Marshall's HAUTE SAUCE

Coconut Curry Wings

Recipe by Han Ly Hwang owner of Kim Jong Grillin'/ Kim Jong Smokehouse

Ingredients

12 full size chicken wings
(with the tips)
4 oz. of Habanero Carrot
Curry Sauce
½ cup of Thai Kitchen
coconut milk
½ cup of coconut butter
1 tbsp. mild curry powder
¼ cup rice vinegar
1/3 cup white sugar
4 tbsp. honey
salt to taste

Instructions

- Pat the chicken wings dry with a towel.
- Place the wings on a baking tray and cook them in the oven at 375 degrees for one hour.
- To make the sauce, combine all other ingredients into a sauce pan on low heat and bring to a simmer until everything is dissolved, then turn off heat.
- Remove wings from the oven and let them cool.
- Pan fry wings with oil until crispy and golden brown. This will ensure that the wings are fully cooked and give them great flavor and texture.
- Toss chicken wings with the sauce.
- Use Tikka Masala and Cilantro leaves for garnish.

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