

AMERICAN STEAK HOUSES FAMOUS

CHICKEN WINGS

SERVES 6 approx.

Chicken Wings

Recipe intended for 15-20 chicken wings, approx - 2lbs

Marinade

- 2 cups Thai Sweet Chili Sauce or
(Healthy Substitution: Replace 1 cup with 1 cup of spicy red chili sauce or sweet pepper relish or hot n spicy relish)
- 2 tablespoons canola oil
- 2 tsp garlic powder
- ½ cup sweet vermouth cooking wine or sherry
- 1 Spanish onion diced

Mix all marinade ingredients in a bowl. Rinse off chicken and pat dry with paper towel. Let all ingredients marinate for at least 2 hours or overnight. Reserve some marinade for the end after wings are cooked to reheat.

Bake in oven at 375 degrees for approx 30 minutes in a Teflon pan or oven broiler pan separated so they brown nicely on the outside. Let rest. Wings can be prepared in the morning. Reheat wings for 20 minutes at 300 degrees with marinade reserve before ready to serve in oven. This dressing will keep wings moist.



SPICY THAI CHILI

“ AN ORIGINAL CHICKEN WING RECIPE FAVORITE THAT IS SIMPLE AND EASY TO PREPARE. ”



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