

RECIPE CARD

BY CHEF *Daniel Gallegos*

VIETNAMESE GLAZED WINGS

MARINADE INGREDIENTS

- $\frac{3}{4}$ cup sugar
 - $\frac{1}{2}$ cup fish sauce
 - 2lbs chicken wing or duck wings
 - 2 ea. lime zest
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PROCEDURES

1. Mix all ingredients in a large bowl alongside the wings and marinate for at least 30 minutes, but overnight is preferred.
 2. When ready to cook drain wings and allow to air dry while you prepare remaining ingredients
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GLAZE INGREDIENTS

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|--------------------------------|-----------------------------------|
| • $\frac{3}{4}$ cup sugar | • 1 Tbsp oil |
| • $\frac{1}{2}$ cup fish sauce | • $\frac{1}{2}$ cup water |
| • 2 ea. limes | • 1 cup rice flour |
| • 3 cloves garlic | • $\frac{1}{4}$ cup tempura flour |
| • 1 Tsp chili flakes | |

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PROCEDURES

1. In a small bowl add sugar, fish sauce, the juice of 2 limes, and water; mix well until sugar is dissolved and set aside.
2. Mix both of your flours well and set aside.
3. Heat oil between 350°F - 375°F, once hot begin dredging your chicken in the flour mix and begin frying in batches making sure the chicken is golden brown and reaches 165°F internally; once chicken is cooked set aside.
4. In a sauté pan add in oil, garlic, and chili flakes and toast on medium high heat. Once garlic is golden brown and fragrant add in half of the liquid mixture from earlier and begin to boil; once at a boil add in your wings and toss constantly until sauce begins to turn into a sticky glaze; place wings on serving platter and garnish with cilantro, lime wedges, and crushed peanuts.

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