

BAHAMIAN PUNCH WINGS

- 6 ea Chicken wings flats (6), drums (6)
- 2 oz Sweet Baby Ray's Mango Habanero Sauce
- 1 oz Meyer's dark rum
- 2 Tbsp Mango peeled, diced
- 2 tsp Maraschino cherry juice or grenadine

1. Using a small sauce pot combine the Sweet Baby Ray's Mango Habanero sauce, the rum and cherry juice or grenadine.
2. Heat on medium heat and bring to a simmer then remove from the heat.
3. Fry the wings and toss with the sauce.
4. Place on a decorative plate or bowl and garnish with the diced mango.
5. Serve.