

## KOREAN BARBECUE CHICKEN WINGS

- 12 each Chicken Wings
- 3 fl-oz Sweet Baby Ray's Sweet Red Chili Wing Glaze
- 3 fl-oz Sweet Baby Ray's Teriyaki Wing Sauce
- 3 fl-oz Sweet Baby Ray's Sweet & Spicy Barbecue Sauce
- 1 Tbsp Sesame seeds
- 1 Tbsp Green onion, sliced thin

1. Combine Sweet Red Chili, Teriyaki and Sweet & Spicy Barbecue in mixing bowl.
2. Fry chicken wings to 165°F internal temperature for 15 seconds, drain, and place in mixing bowl.
3. Toss with Korean Barbecue Wing Sauce, add toasted sesame seeds, and continue tossing until all wings are coated.
4. Remove to serving plate and garnish with sliced green onions and celery sticks.
5. Serve immediately.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 Tbsp Green onion, sliced thin, 1 Tbsp Sesame seeds, 12 each Chicken Wings, 3 fl-oz Sweet Baby Ray's Sweet &amp; Spicy Barbecue Sauce, 3 fl-oz Sweet Baby Ray's Sweet Red Chili Wing Glaze, 3 fl-oz Sweet Baby Ray's Teriyaki Wing Sauce</a>
<b>Course</b>	<a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">Asian, BBQ</a>
<b>Category</b>	<a href="#">Wings</a>
<b>Serving Size</b>	1