

MAPLE GINGER WINGS

- 16 oz Sweet Baby Ray's Teriyaki Wing Sauce
- 8 oz Pure maple syrup
- 2 Tbsp Fresh ginger minced
- 2 oz Fresh lemon juice
- 1/2 tsp Freshly ground black pepper

1. For the glaze, place ingredients in a mixing bowl and combine with a wire whisk.
2. Remove to a storage container and label, date and refrigerate.
3. Fry chicken wings to 165°F internal temperature for 15 seconds.
4. Drain and place in a mixing bowl.
5. Toss with Maple Ginger Glaze until all wings are coated.
6. Remove to a serving plate and garnish with Ken's Bleu Cheese Dressing and celery sticks.
7. Serve immediately