

Spicy Island Wings

DISNEY'S Caribbean Beach Resort
Shutters



Ingredients for Spicy Island Wing Sauce

- 8 oz Brown sugar
- 4 oz Roasted Red Peppers
- 2/3 oz. Habaneras
- 1/8 tsp Kosher salt

Directions

- In a food processor, puree raw habaneras and roasted red peppers with salt.
- Then add brown sugar; process until blended together

Ingredients for Wing Marinade

- 3.5 oz Roasted red peppers
- 3/4 oz Habaneras
- 1/4 oz Brown sugar
- 1/4 tsp Crushed red pepper
- 1/4 tsp Kosher salt
- 1/4 tsp White pepper
- 1/4 Granulated Roasted Garlic
- 2.5 oz Canola oil
- 6.5 oz Water

Directions

- In a food processor, puree all ingredients together, except water and oil.
- When totally blended, add oil and water

Ingredients for Chicken Wings

- 16 - Chicken Wings
- Marinade
- Toss chicken wings in marinade. Refrigerate for 24 hours

Ingredients for Chicken Wing Plate

- Marinated wings 16 ea
- Wing sauce 3 oz
- Leeks Garnish
- Blue Cheese Dressing 4 oz.

Directions

- Deep fry wing until cooked through. Drain, then toss in wing sauce.
- Garnish with fine chopped leeks and serve with Blue Cheese dressing.



ROASTED GARLIC

4 oz **DRY RUB**

The flavor and aroma of garlic are very strong and distinct. This garlic can be used in a variety of dishes, such as meats, vegetables, and sauces. This roasted version adds a smoky flavor to dishes and really makes the dish pop!

(Garlic)

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