

# Ancho Chili Wings

DISNEY'S Wilderness Lodge  
Whispering Canyon



## Ingredients

- 1 Pint Hot sauce
- ¾ cup Blackstrap Molasses
- 1/2 cup Honey
- 6 1/2 ounces Salted Butter
- 2 1/2 teaspoons Blackening Spice
- 1 ¼ teaspoons Crushed Red Pepper Flakes
- 1 ¼ teaspoons Ancho Chili Powder

## Directions

1. Add all items to heavy stockpot and bring to simmer until Butter is melted.
2. Place in enough sauce in large bowl to coat number of wings desired (about 30 each.)
3. Deep-fry the Chicken Wings at 350°F to an internal temperature of 165°F.
4. While the Wings are still warm, toss in the sauce in small batches, 5 to 10 each at a time, so Wings can be evenly coated.



## BLACKENING SEAFOOD

4 oz **DRY RUB**

You'll make the best restaurant quality blackened fish with this blend! This seasoning gives great flavor to blackened, fried, bronzed, baked, broiled, sautéed or boiled shrimp, crab, crawfish, oysters, lobster and other fish. Great for soups, gumbo and sauces.

(Salt, Garlic, Onion, Spices, Paprika)

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## ANCHO CHILI POWDER

4 oz **DRY RUB**

This spice is rich, complex, a bit spicy and absolutely delicious. Your pork, beef, chicken, prime rib or other meats would be delicious on their own but by adding our ancho chili seasoning you will spice it up a notch and add an amazing, rich flavor.

(Ancho Chili Peppers, Sugar, Spices, Garlic, Salt, Paprika)

