

## CAJUN STICKY WINGS

Prep: 45 mins | Cook Time: 30-45 mins | Serves: 8-10

### INGREDIENTS

4 pounds chicken wings, separated  
 6 tablespoons plus 1 tablespoon Texas Heat rub  
 6 tablespoons cornstarch  
 1 cup Kikkoman sweet chili sauce  
 ¼ cup Louisiana hot sauce  
 4 tablespoons butter  
 2 green onions, thinly sliced, for garnish  
 6 cups canola oil for frying

### SPECIAL EQUIPMENT

Candy/frying thermometer  
 Sheet pan  
 Drain rack  
 Tongs

### GAMEPLAN

1. Ensure that the wings are completely dry before starting. Use a paper towel to pat out any moisture.
2. In a large bowl combine wings with 6 tablespoons rub and the cornstarch. Toss until wings are fully coated. Let sit in the refrigerator at least 30 mins before frying.
3. Make the sauce: In a medium saucepan over medium heat add chili sauce, hot sauce, butter and 1 tablespoon Texas Heat rub. Bring to a simmer just until butter melts. Whisk to combine butter into sauce. Reserve.
4. Heat canola oil In a 7-quart Dutch oven over medium heat. Using to 325° F (a fry/candy thermometer to check temperature). Working in batches so as not to crowd the pot, add wings to hot oil. Cook for 5 minutes. Remove to a large sheet pan fitted with a drain rack. Once all wings have been through the first fry, increase oil temp to 375° F. In batches, place wings back in oil, cook 5-6 minutes more or until wings are golden brown.
5. Remove wings and toss immediately with sauce. You can also do this in batches.
6. Top with green onions and serve.

*\*Keep an eye on your oil temp, because this is crucial for the perfect crispy fried wings. Don't let the heat drop; adjust your stovetop heat as needed.*

## TEXAS HEAT RUB

2 Tablespoons smoked paprika  
 2 teaspoons white sugar  
 3 teaspoons kosher salt  
 2 teaspoons garlic powder  
 2 teaspoons onion powder  
 1 1/2 teaspoons cayenne pepper  
 1 teaspoon white pepper  
 1 teaspoon black pepper  
 2 teaspoons Italian seasoning

Mix all spices to combine and store tightly covered until use.



### PAIR WITH BOTA BOX SAUVIGNON BLANC

Bota Box Sauvignon Blanc's crisp, vibrant palate cuts through the spiciness of the wings' Cajun heat and refreshes the palate in between bites. The bright citrus notes of the Sauvignon Blanc provide a tasty complement to the spice profile and hint of sweet chili.



### PAIR WITH BOTA BOX PINOT GRIGIO

Juicy and fresh, Bota Box Pinot Grigio's dry, medium-bodied flavor profile balances out the heat in this dish without getting overpowered by the bold Cajun flavors. The subtle fruity notes of the Pinot Grigio complement the burst of Cajun spices.