

Chef Tee's Fried Chicken Wings w/Spicy Honey Sauce

(serves 2 to 4)

Ingredients

- 8 to 10 chicken wings
- Morton Season-All® Seasoned Salt
- Flour
- Oil for deep frying
- Spicy honey sauce (see recipe below)

Directions

1. Heat oil to 300° F to 325° F in a deep fryer or large heavy pot.
2. Season wings w/seasoned salt.
3. Coat wings w/flour; fry in hot oil in batches.
4. Wings will be done when they float in the oil.
5. Drain on paper towel; serve with spicy honey sauce.

Spicy Honey Sauce

Ingredients

- 2 Tbsps. chili paste
- ¼ cup honey
- 1 tsp. cilantro, chopped

Directions

1. Mix ingredients.
2. Serve with fried chicken wings.