



Crispy Duck Wings, Chili Garlic & Fish Sauce Caramel, Scallion & Peanuts

WHAT'S NEEDED

Ingredients:

- 6 braised or confit ducks wings, fried
- 1 cup sugar
- ½ cup water, boiled until slightly golden
- 2 cups **Cholula Chili Garlic** Hot Sauce
- ½ cup fish sauce added once caramel is golden

HOW TO MAKE

Preparation

1. In a small sauce pan over high heat, add sugar and water. Boil until slightly golden to create a caramel. Slowly add hot sauce and fish sauce. Be careful. It is very hot and will splatter.
2. Add duck wings to bowl and toss with sauce. Garnish with scallion and toasted peanuts.



Contributed by:
Chef James Rigato

