



SWEET AND SOUR FILIPINO WINGS

Crispy chicken wings braised and lacquered in a classic Filipino adobo, then finished with a sweet-sour glaze. Served over steamed long-grain rice and scattered with toasted sesame seeds and sliced green onions for freshness and crunch.

INGREDIENTS

- ☐ 60 Moultairc® Black Label Party Wings

ADOBO MARINADE

- ☐ 30 cloves minced garlic
- ☐ 2 ½ cup soy sauce
- ☐ 2 ½ cup rice vinegar
- ☐ 15 bay leaves

BRAISING LIQUID

- ☐ ½ cup vegetable oil
- ☐ 5 thinly sliced white onions
- ☐ ¾ cup brown sugar
- ☐ ¼ cup ground black pepper
- ☐ 1 ½ qt water

TO FINISH

- ☐ 10 tsp thinly sliced green onion
- ☐ 10 tsp sesame seeds
- ☐ 10 cups cooked long grain rice
- ☐ 10 lime wedges
- ☐ Salt to taste

NOTES



PREPARATION

Yield: 10 servings

1. For the Adobo Marinade, whisk together the ingredients and marinate the chicken for 2-4 hours. Remove the chicken, being sure to reserve the marinade.
2. In a large rondeau, add oil and sear the chicken wings with sliced onions until the wings are caramelized on both sides and the onions have wilted. Add the reserved marinade with brown sugar, black pepper, and water.
3. Bring to a simmer and cook, covered for 10 minutes. Remove the lid and increase the heat to reduce the cooking liquid to a glaze.
4. To serve, place six of the braised wings onto a plate with a cup of steamed rice. Garnish the wings with 1 tsp each of green onion and sesame, and serve with 1 lime wedge. Finish with salt, if desired.