

California Strawberry Festival

SPICY STRAWBERRY FIVE SPICE CHICKEN WINGS APPETIZER

Courtesy of 2014 Berry Blast Off Winner Linda Quan of Los Angeles, CA

Ingredients: Serves 6

For the Chicken Wings:

- *1.5 pounds of chicken wings
- *1/4 cup tempura batter mix
- *1/4 cup rice flour
- *6 cloves of garlic
- *2 teaspoons five spice
- *1 teaspoon sea salt
- *1/2 cup brown sugar
- *1/2 cup fish sauce
- *1/3 cup warm water
- *vegetable oil for frying

For the Spicy Strawberry Glaze:

- *1 pound of strawberries
- *2 garlic cloves
- *1/2 cup honey
- *3/4 cup water
- *1 teaspoon five spice
- *1 tablespoon red pepper flakes
- *1 teaspoon oil

Marinade

1. Finely chop garlic
2. Mix warm water with brown sugar and salt to dissolve. Then add fish sauce and garlic mixture, stir well.
3. Toss chicken wings in marinade. Best to marinate overnight, however due to time constraints can marinate for 20 minutes to achieve some flavor underneath the tempura batter.

Making the Glaze

1. Remove stems and leaves from strawberries and blend them with 1/4 to 1/2 water; set aside. I like to blend it slightly and still have strawberry chunks. The water is mainly used just to chop/mash the strawberries.
2. Mince garlic finely.

3. In a small saucepan on medium heat, sauté the garlic with one teaspoon of oil. Sauté until soft, do not burn or allow the garlic to get brown.
4. Add ¼ cup water then honey to saucepan, stir until honey has heated up/slightly dissolved.
5. Add red pepper flakes and five spice to saucepan. If you like super spicy wings, add more red pepper flakes.
6. Then add strawberry mixture to saucepan and cook on low-medium heat for 15 minutes. The mixture should thicken up but still be slightly runny. If too thick, add water in one tablespoon increments so that the sauce slides off a spoon when tilted at a slow pace.

Frying

1. Mix the rice and tempura flour well. Sift together if you have a sifter.
2. Toss wings in flour mixture until well coated; dust off each chicken wing.
3. Pour enough vegetable oil in the pan to completely submerge the wings.
4. Bring oil to 325 degrees.
5. Fry wings in batches if pan is not large enough. Each batch will take about 10 minutes or until golden brown.
6. Transfer wings immediately to paper towel to drain excess oil.

Glazing the Wings

1. Pour strawberry glaze into large metal bowl: large enough to be able to toss the wings.
2. Glaze wings in batches. Toss 4-5 wings in at a time and toss until evenly coated. Toss slowly to allow glaze to stick.

Enjoy!