

RECIPE SERVES 4-6

BOURBON CHEERWINE PUNCH GLAZE WINGS

INGREDIENTS:

24 ct. Crispy Fliers® Wings
½ cup Pecan Praline
2 tblsp chives, minced

Bourbon Cheerwine Punch Glaze

1 12 oz can Cheerwine
12 oz Cherry Preserves
2 oz Bourbon
2 tblsp Ginger, minced
1 tblsp Shallot, minced
1 tsp Canola oil
Salt and Pepper to taste

FOR BOURBON CHEERWINE PUNCH GLAZE

1. Sauté the shallot in a small sauce pan until lightly caramelized
2. Deglaze with the bourbon and burn it off.
3. Add the Cheerwine and cherry preserves. Reduce the sauce by half or until it coats the back of a spoon.
4. Add the ginger and puree using either a blender or handheld immersion blender then season with salt and pepper to taste.
5. Reserve refrigerated up to 14 days.

FOR CHICKEN & ASSEMBLY

1. Preheat a deep fryer to 350°F.
2. Deep fry Crispy Flier wings for 6-8 minutes or until extra crispy and the internal temperature is >165°F as measured by a calibrated thermometer.
3. Remove wings to a mixing bowl and toss to coat evenly with the Bourbon Cheerwine Punch Glaze. Pro tip- hold these under a heat lamp or go back to the oven for 2-3 minutes prior to serving to insure maximum stickiness!
4. Top with crushed pecan praline and minced chives then serve immediately!

Breaded Wings - Fully Cooked

CODE	DESCRIPTION	CASE PACK	NET CASE WEIGHT LB.
13475	Fully Cooked Mild Crispy Fliers Breaded Chicken Wings	3/5	15

To place a product order, please contact your Sales Manager, or call 800-392-0844.

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