

RECIPE SERVES 4-6

FISH SAUCE CARAMELIZED WINGS

INGREDIENTS:

24 ct. Fly'n Saucers Wings
1 tblsp Fried Shallots
1 tblsp Fried Garlic
¼ cup Cilantro, chopped
2 tbsp Scallions, chopped
1 tblsp Honey Roasted Peanuts, crushed
1 tsp Thai birds eye chilies, minced

Fish Sauce Caramel

1 cup Granulated Sugar
¼ cup Fish Sauce
2 each Lime
1 tsp Sesame Seeds, Toasted
2 tsp Garlic, minced
2 tsp Shallot, minced

WAYNE SANDERSON FARMS®

FLY'N SAUCERS®

FOR FISH SAUCE CARAMEL

1. Heat sugar over medium heat in a dry pan. (Tip- Cut both limes in half now and use one of the halved limes to brush the sides of the pan if any sugar starts to over caramelize before the center is bubbling.
2. Heat sugar until deep brown and bubbling. Remove pan from the heat and add the fish sauce. Be careful as it can sputter Use the lime (sticking a fork through the rind helps) to stir until a sauce forms.
3. Transfer this sauce to a blender and blend on low, adding the juice of the other three halved limes a little at a time until you have a sticky glaze. Add the garlic, sesame, shallots and ginger, season with salt and pepper and reserve refrigerated until ready to use.

FOR CHICKEN & ASSEMBLY

1. Preheat a deep fryer to 350°F or oven to 425°F
2. Cook the wings either using a deep fryer to fry 8-10 minutes from frozen or until >165°F internal temperature as measured by a calibrated thermometer or if using an oven cook on a sheet pan lined with greased parchment for 20-25 minutes or until deep golden brown and >165°F internal temperature as measured by a calibrated thermometer.
3. Transfer fully cooked wings to a mixing bowl and coat with enough fish sauce caramel to evenly coat. Top with the fried shallots, fried garlic, cilantro, peanuts, birds eye chilies and scallions.

Fryable Wings - Fully Cooked

CODE	DESCRIPTION	CASE PACK	NET CASE WEIGHT LB.
15138	Fully Cooked Savory Steamed Jumbo Chicken Wings	6/5	30

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

Corporate Headquarters
4110 Continental Drive
Oakwood, Georgia 30566
www.waynesandersonfarms.com

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