Tim Farmer's Country Kitchen

WINGS (ASIAN)

35 wings
Deep Fryer (oil 345 degrees)

Sauce
1/3 cup orange marmalade
2 tablespoons soy sauce
1 tablespoon peanut sauce
¾ teaspoon sesame oil
1 teaspoon honey
2 tablespoons brown sugar
Dash red pepper
Sesame Seeds (topping)

Heat oil to 345 degrees. Drop in wings and fry until golden brown and crispy on both sides. Place on baking sheet and store in oven at 275 degrees while you prepare your sauce. Mix together all ingredients (except sesame seeds) over medium heat until combined. Put wings in large bowl for mixing and pour sauce over top, stirring to coat all wings. Sprinkle with sesame seeds and serve.

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