

# Chef Spotlight

## Celebrating Foods of the World



## Alice's Chicken Wings

**MAKES 18 SERVINGS**

### INGREDIENTS

4 pounds chicken wings  
1 cup soy sauce  
2 garlic cloves (crushed)  
1 cup green onion (finely chopped)  
½ cup sugar  
2 teaspoons dry mustard  
2 teaspoon ground ginger  
1 cup water

**Simple ingredients such as ginger and onion add zing to this poultry favorite. Serve these tasty wings at your next family or social gathering and watch the hungry hordes devour them and ask for seconds. You might wish you'd made more than one batch!**

### PREPARATION

Cut tips off wings.

Cut remaining pieces in half.

Combine remaining ingredients in saucepan.

Bring to a boil, stirring constantly. Cool.

Put chicken in large disposable roaster. Pour sauce over chicken.

Refrigerate and marinate for several hours.\*

**\*When in a hurry skip marinating time – still turns out great.**

**For a Chef action station:** Prepare the wings and keep them warm at the station. Offer a tossed to order slaw. Have shredded carrots, carrots, onions, zucchini, broccoli stems and other vegetables. Offer a mayonnaise based dressing and a vinaigrette. Customers can customize the slaw they have with their wings.

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