

## House-Autry Mills Wings Challenge Friday, October 13, 2017

First Place: Brian Lloyd, Apex

### **Southern Fried Korean Wings**

9 to 12 fresh chicken wing sections  
½ cup House-Autry Mills seasoned chicken breading mix  
½ cup cornstarch  
½ tsp. salt  
Frying oil

#### Korean Sauce

2 to 4 cloves minced garlic  
1 to 3 Tbsp. chili paste (vary based on desired heat)  
1 ½ Tbsp. olive oil (can be substituted with vegetable oil)  
¼ cup soy sauce  
¼ cup rice or corn syrup  
1 Tbsp. honey  
1 ½ Tbsp. Garlic Hoison sauce  
1 Tbsp. vinegar  
2 Tbsp. brown sugar  
1 Tbsp. Dijon mustard

Season raw chicken with salt. Mix the House-Autry Mills chicken breader with cornstarch. Coat chicken with breading/starch mix. Fry coated wings in frying oil at 370 degrees for 8 to 10 minutes.

To make sauce: with medium heat in a sauce pan, heat olive oil and minced garlic. Sauté until browned. Add chili paste, stirring constantly. Add soy sauce, corn syrup, vinegar, mustard, hoison, brown sugar, and honey. Let it bubble stirring continuously for 1 to 3 minutes until blended and sauce has thickened.

Add fried chicken into sauce and toss to coat wings. Serve warm.