

A P P E T I Z E R

Jumbo Chicken Wing Platter with Assorted Sauces

Ingredients:

- 12 ea Jumbo Chicken Wings
- 2 oz Strawberry, Poppy Seed and Black Pepper Sauce
- 2 oz Tropical Strawberry BBQ Sauce
- 2 oz Spicy Sweet Peach Sauce
- 4 leaves Green Leaf Lettuce
- 2 tsp Green Onions, chopped

Procedure:

1. Deep fry chicken wings until crispy and 165° internal.
2. Line platter with leaf lettuce and serve wings on platter.
3. Garnish with green onions.
4. Serve ramekins of sauces on side.

Spicy Sweet Peach Sauce

- Lyons Crushed Peach Topping- *Item 2384* 2 Cups
- Chipotle Pepper Puree 1 tsp
- Cilantro 1 Tbsp
- Red Onions, Diced 2 Tbsp
- Sugar 2 tsp
- Salt & Pepper to taste

Mix all ingredients together thoroughly. Serve as a delicious dipping sauce.

Strawberry, Poppy Seed and Black Pepper Sauce

- Lyons Strawberry Topping - *Item 0034* ½ Cup
- Beef Stock 2 Cups
- Poppy Seeds 1 tsp.
- Red Onion, chopped ¼ Cup
- Salt 2 tsp.
- Black Pepper (Course Ground) 3 tsp.
- Balsamic Vinegar ¼ Cup
- Garlic, Minced 1 Tbsp.
- Corn Starch 1 Tbsp.
- Cold Water ¼ Cup
- Olive Oil 2 Tbsp

Heat olive oil in pan, sauté red onions until translucent and add garlic. Mix all remaining ingredients except the corn starch and water. Pour mixture in pan and bring to a boil. Let simmer for 10 minutes. Mix corn starch and water and add to pot a little at a time until desired consistency is reached.

Tropical Strawberry BBQ Sauce

- Lyons Pineapple Topping - *Item 0030* ½ Cup
- Lyons Strawberry Topping - *Item 0034* ½ Cup
- Mandarin Oranges, drained 1 Can, 8 oz.
- BBQ Sauce 2 Cups
- Red Onions, chopped ¼ Cup
- Cilantro, chopped 2 Tbsp.
- Garlic, minced 1 Tbsp.
- Salt 1 Tbsp.
- Black Pepper 1 Tbsp.
- Olive Oil 2 Tbsp.

Heat olive oil in pan, sauté red onions until translucent and add garlic. Mix all remaining ingredients except the corn starch and water. Pour mixture in pan and bring to a boil. Let simmer for 10 minutes, or until desired thickness is reached.

