

Sweet Chili Lime Wings

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Cooking With Carolyn

Ingredients

Yield: 6 to 7 Pounds Wings;
3 Cups Chili Lime Sauce

6 to 7 Pounds of Chicken Wings, cleaned & cut at the joint
2 to 3 Tablespoons Grand Diamond All Purpose Seasoning
1 Tablespoon Kosher Salt
2 Tablespoons Extra Virgin Olive Oil **OR** Butter
2 Cloves Garlic, finely minced
2 Cups Fresh Squeezed Lime Juice (approx. 15 to 20 limes)
4 Tablespoons Sambal Chili Paste
2 Cups Honey
1/8 Teaspoon Kosher Salt
2½ Tablespoons Cornstarch

Directions

Preheat oven to 450 degrees

First things first, squeeze all of those limes. Use a juicer or a reamer to help yourself out.

In a large bowl, or on a large sheet tray, season all of the chicken with the Grand Diamond Seasoning and salt. Line a sheet tray with foil and parchment paper (helps with easy clean up). If you have oven racks, place them on the sheet tray and then proceed to laying the chicken out on the racks with the skin side up. Roast the wings for 35 to 45 minutes.

Next, preheat a large sauce pan over medium-high heat. Add the olive oil, (or butter), allow it to preheat for about 1 minute. Add the garlic and sauté for 1 minute. Next pour in the lime juice, sambal, honey and salt. Stir. Cook the sauce for 10 minutes.

In a medium sized bowl, add the cornstarch and about ¾ cup of the simmering sauce. Whisk the cornstarch into the sauce until it's dissolved and there are no more lumps. Then pour the mixture back into the pot. Whisk the entire pot of sauce and cook for another 10 to 15 minutes. Once done, turn off the heat.

Once the wings are done, pour the desired amount of sauce over the wings and toss until well coated. Serve hot.