



# GRILLED CHILI HONEY DUCK WINGS



## QimiQ BENEFITS

- Reduces skin formation
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 4 PORTIONS

### DUCK WINGS

- 12 pcs** Whole Duck Wings
- 2 QT** QimiQ Marinade
- 1 tbsp** Chinese Five Spice
- 1 tsp** Red chili flakes, crushed
- 2 tsp** Kosher salt
- 2 tsp** Black pepper, ground
- 2 tbsp** Vegetable oil
- 6 EA** Green Onion Tops, finely sliced

### HOISIN & GREEN ONION SAUCE

- 1 cup(s)** Hoisin
- 1 cup(s)** Mirin
- 0.5** Rice Wine Vinegar
- 1 tbsp** Red chili flakes, crushed
- 2 tbsp** Brown sugar
- 6 pcs** Green Onion Bottoms, thinly sliced

## METHOD

### 1. Duck Wings

- 1) Marinate the wings in the QimiQ Marinade overnight.
- 2) In a bowl, toss them in the Chinese Five Spice, Chili Flake, Kosher Salt, Black Pepper, and Vegetable Oil.
- 3) Allow resting for 2 hours.
- 4) Fry at 350 till golden brown.
- 5) Toss in the Hoisin & Green Onion Sauce and grill until the desired doneness.
- 6) Top With Green Onions.

### 2. Hoisin & Green Onion Sauce

- 1) Mix all ingredients in a sauce pan, cook until thick enough to coat the wings stirring constantly.