



Island Wings

Recipe courtesy of Chef JJ Johnson

Yield: 4-6 servings

Ingredients:

Oil for frying
2 pounds wingettes
Kosher salt
1 ½ cups pineapple juice
1 tablespoon honey
1-2 habaneros, minced
Smoked salt to taste
6 tablespoons butter
2 tablespoons chopped cilantro

Method:

1. In a large Dutch oven or heavy bottom pan add enough oil for deep frying. Fill your fryer halfway with oil and put over medium high heat until oil reaches 350 degrees.
2. Season the wings with salt and carefully lower into the oil and fry until golden brown, crispy, and completely cooked through. The wings should take about 20-25 minutes to cook. You might have to do this in batches to avoid overcrowding the pan. Adjust oil temperature if needed too.
3. Remove the wings and drain the oil on a paper towel or sheet rack fitted in a sheet tray.
4. In a large saute pan mix the pineapple juice, honey, habaneros, and smoked salt to taste and bring up to a simmer. Reduce the liquid until syrupy in consistency about 10 minutes depending on the size of your cooking vessel.
5. Lower the heat and whisk in the butter. Add the wings and toss to combine making sure each wing is coated in syrup.
6. Sprinkle cilantro on top of the wings and serve right away.