

Pok Pok-Style Hot Wings with Peanuts and Cilantro

Source: Epicurious, June 2015

Ingredients

- 2 lbs chicken wings, tips removed, drumettes and flats separated, patted dry
- 2 tsp vegetable oil
- ½ tsp kosher salt
- ¼ cup sugar
- ½ medium clove garlic, minced
- ¼ cup fish sauce
- 1 to 2 jalapeno or serrano chilies, stemmed, seeded, and finely chopped
- ½ cup roasted peanuts, finely chopped
- 3 tbsp fresh cilantro, chopped

Method

Cook the Wings

1. Preheat the oven to 500°F (bake). Set a wire rack inside a large rimmed baking sheet. Toss the wings, oil, and salt in a large bowl. Arrange the wings in a single layer on the rack and bake until golden brown, crispy, and cooked through, about 30 minutes.

Make the Glaze

1. Heat a small saucepan over medium heat. Sprinkle a thin layer of sugar into the pan, let melt, then add another layer (no stirring necessary). Repeat until all the sugar is melted and turns into a syrup. Cook the syrup undisturbed until it becomes deep amber in color and smells nutty, 2 to 3 minutes. Remove from heat and slowly whisk in the garlic and fish sauce (it might splatter); stir until smooth.

Serve

1. Place the cooked wings in a large bowl and toss well with the glaze to coat. Add the jalapenos, peanuts, and cilantro, toss, and serve.

Notes

I love this recipe, but it is way too salty. Cut the amount of fish sauce and perhaps add water to make up the bulk of the fluid. Who knows? Fun food, fun eating. Good for appetizers or a main course.

First try with the sugar... I let the pan get too hot before adding the sugar. Big mistake. Also, add the garlic and fish sauce very SLOWLY.