THE J.M. SMUCKER Co

Savory Thai Chicken Pops

Crispy chicken wing “pops” tossed in a savory, sticky Thai-inspired **Jif**® Natural Peanut Butter sauce and topped with chives, pepper slices, pomegranate seeds and crushed roasted peanuts. Served with a ginger-infused **Smucker’s**® Red Raspberry Jam for dipping.

Prep Time	Cook Time	Serves	Difficulty
30 mins	20 mins	4	N/A

Ingredients

- **Ginger-Infused Red Raspberry Jam:**
- 1 cup **Smucker’s** Red Raspberry Jam
- 1 tbsp. minced ginger root
- 1 lemon, zested and juiced
- 1/8 tsp. kosher salt
- **Savory Peanut Butter Wing Sauce:**
- 1 cup granulated sugar
- 1/2 cup heavy cream, hot
- 2 tbsp. fish sauce
- 2 oz. **Jif** Natural Peanut Butter Sauce
- 2 tbsp. Sriracha hot sauce
- 1/4 cup minced ginger root
- 1 tsp. minced garlic
- 2 tbsp. unsalted butter, chilled
- 1 tsp. kosher salt
- 2 lb. chicken wings (wingettes and drumettes)
- **Garnish:**
- 4 tbsp. crushed peanuts
- 4 tbsp. chives
- 8 lime wedges

Directions

Step 1: Preheat deep fryer to 400°F.

Step 2: For the red raspberry jam, combine all ingredients in a mixing bowl and whisk until uniform. Cover and refrigerate.

Step 3: For the peanut butter wing sauce, sprinkle a thin layer of sugar into pan over medium low heat, let melt, then add another layer (no stirring necessary).

Step 4: Continue adding until all sugar is melted and creates a syrup. Cook the syrup undisturbed until it becomes deep amber in color and smells nutty, 2–3 minutes.

Step 5: Remove from heat and slowly whisk in remaining ingredients with the exception of butter. Once sauce is a smooth consistency whisk in butter.

Step 6: Hold sauce warm until use or reserve refrigerated for up to 7 days. Re-warm before use.

Step 7: To prep wingettes, separate the joint connecting the two bones and slice the thin end of the wing around the circumference.

Step 8: Remove the thinner bone and push down the meat to one end of the bone to create a pop.

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Step 10: Deep fry pops until a minimum temp of 165°F is reached and skin is crispy. Then toss in warm peanut butter wing sauce.

Step 11: Garnish with any excess wing sauce, crushed peanuts, chives, pomegranate seeds and lime wedges. Serve with 1/4 cup of the ginger-infused raspberry jam.

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