THE J.M. SMUCKER Co

Bumbu Kacang Wings

Rich, layered Southeast Asian flavors meet a staple among American menus in these hard-to-pass-up wings. **Jif That Dish**™ Winner

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	N/A	N/A

Ingredients

- Peanut Butter Sauce:
- 2 ounces Jif® Natural Peanut Butter Sauce
- 2 ounces hoisin sauce
- 3 tablespoons soy sauce
- 1 teaspoon sesame oil
- 1 clove garlic, minced
- 2 ounces water
- Wings:
- 24 chicken wings, drumettes and flats, raw
- Chopped cilantro
- Chopped dry roasted peanuts

Directions

Preheat deep fryer to 350°F.

Combine peanut butter sauce with the remaining sauce ingredients in a large bowl, set aside for later use.

Deep fry wings for 10–12 minutes or until chicken wings reach a minimum internal temperature of 165°F.

Drain excess oil from chicken wings and then pour into reserved sauce bowl. Toss wings in sauce until thoroughly coated.

Divide wings onto two serving plates. Garnish plates with chopped cilantro and peanuts.

Images