



Korean BBQ Wings
from Corporate Executive Chef Stephen Parker

For The Wings

Ingredients

- 6 brined wings
- 1 cup base BBQ sauce
- Tablespoon toasted white sesame seeds
- ¼ cup scallions, sliced
- Wedges of lime
- 2 cups mayo (kraft)
- 1 cup buttermilk
- ¼ cup chopped fresh dill
- 1 Teaspoon garlic powder
- 1 Teaspoon onion powder
- 1/8 cup lime juice
- 1/8 cup sriracha
- 1 teaspoon sesame oil
- 1 tablespoon blended kimchee

Method

- Bake wings or fry brined wings until internal temperature reaches 165 degrees.
- Wings can be fried at 350 degrees or baked at 425 degrees.
- Toss 6 wings with ½ cup sauce.
- Stack on top of each other on the plate.
- Garnish with scallions and sesame seeds.
- Serve with buttermilk dill sauce and fresh lime wedges.

For The Buttermilk Dill Sauce

- Mix mayo, buttermilk, spices and fresh chopped dill and mix using a whisk.
- Season with salt and pepper to taste.

For The Korean BBQ Sauce

Ingredients

- 1/8 cup lime juice
- 1/8 cup sriracha
- 1 teaspoon sesame oil
- 1 tablespoon blended kimchee
- 1 cup base BBQ sauce

Method

- Add all ingredients into a bowl and mix with a whisk until all ingredients are incorporated.

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