



Vietnamese Bean & Peanut Dipping Sauce

This sauce is appetizing delicious when use as a dipping sauce for rice paper Salad Rolls wraps. It has a full-bodied and aromatic flavour when use on stir fry. It's great on noodles and pasta or as basting for BBQ meat and tofu. It is also can be use like spread sauce for sandwiches.

Try this recipe with your family tonight!

Hot Bean & Peanut Chicken Wings

Prepare & Cooking time 30 min.

18 pc (2 lb) Chicken wings

5 Cup of water.

1 tsp salt

1/3 Cup of Gold Phoenix Spicy Bean & Peanut Sauce

- Bring water to a boil, add salt, put in cleaned chicken wings.
- *** At this point, pre-heat oven with non-stick baking tray to Cooking on BROIL option.
- Wait until wings re-boil or until all wings a float. (5 minutes)
- Quickly nest out all wings into a bowl, make sure wings have no more water, still warm, then right away mix wings with 2 Tbsp of Bean & Peanut Sauce.
- Transfer wings on pre-heated baking tray.
- BROIL on top rack for 8 – 9 minutes, until dotted golden brown.
- Remove wings into a bowl, then toss with the remain sauce.
- Serve with vegetable sticks, add more sauce for dipping.

BBQ Cooking : wings can cook on the BBQ, then toss with Bean & Peanut Sauce as well.



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