

LATINA CHICKEN WINGS



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 24 servings*

Reorder No.	Description	Amount
	Oranges	48 wedges
408510	GFS® Original Breaded Chicken Wings, prepared per package instructions	15 lbs.
614640	GFS Liquid-Butter Alternative	1½ pints
Recipe	Chili Pepper Paste	12 oz.
	Green Peppers, diced	12 oz.
	Jumbo Red Onions, diced	12 oz.
	Cilantro, chopped	¾ cup

Chili Pepper Paste *Yield: 32 oz.*

Reorder No.	Description	Amount
720360	Chili Peppers	20 oz.
	Water	60 fl. oz.
138300	Trade East® Granulated Onion	2 oz.
513881	Trade East Granulated Garlic	2 oz.
225088	Trade East Cayenne Pepper	1 tsp.
424307	Kosher Salt	1 Tbsp.

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Season 2 orange wedges with the Jamaican-jerk seasoning. Caramelize the orange wedges on a flat griddle or char-grill. Place 10 oz. of the prepared chicken wings in a stainless-steel bowl. Add the liquid-butter alternative and the guajillo chili paste. Mix until the wings are thoroughly coated. Place the chicken wings on a warm serving plate. Top with the green pepper, red onion and cilantro. Serve with 2 grilled orange wedges.

Preparation Instructions

Wash hands. Toast the chiles on a heated skillet or griddle for 1 or 2 minutes on each side. Do not allow to burn. Trim the tops. Split the chiles, remove seeds and discard. Place the cleaned chiles in a stainless-steel bowl and cover with boiling water for 10 minutes. Strain the water and allow the chiles to cool. Place in a food processor and purée into a smooth paste. Place the chili purée in a stainless-steel bowl. Add the granulated onion, garlic, cayenne pepper and salt. Mix thoroughly. Transfer to a covered container, label, date and refrigerate until needed, for up to 7 days. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours. CCP: Refrigerate at 41°F, or below.