



Making the chicken that makes your menu.™



Crispy Coconut Flyers

Great ideas from the Chefs at Brakebush



The Recipe

- 6 pieces 6262 Brakebush Wing Ditties
or 4600 Brakebush Naked Extreme Wings
- 1½ oz. Asian Menu Orange Ginger Sauce
- ¼ oz. Green onion (cut in 1 inch pieces)
- ¼ oz. Sweetened coconut flakes
- 1 cup Saifun noodles (fried)

Method:

1. Fry wings to an internal temperature of 165 degrees per specifications.
2. Toss hot wings in Orange Ginger Sauce along with the green onion and sweet coconut.
3. Set on a bed of fired Saifun noodles (crispy Asian fried noodles)

Orange Ginger Rum Sauce

- 3 oz. Heavy whipping cream (whipped)
- ½ oz. Orange Ginger Sauce (Asian Menu)
- ½ oz. Spiced Rum (Captain Morgan)

Method:

1. Whip the heavy cream stiff.
2. Fold in the orange sauce and rum.

YA MON!

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#1 Ingredients:

6262 Wing Ditties
Asian Menu Orange
Ginger Sauce
Green onion
Sweetened coconut
flakes
Saifun noodles



#2

Fry wings to an internal temperature of 165 degrees per specifications. Toss hot wings in Orange Ginger Sauce.



#3

Add the green onion and coconut.



#4

Set on a bed of fried Saifun noodles and serve with Orange Ginger Rum Sauce.