



Ginger Garlic Buffalo Wings

Ingredients

- 4 garlic cloves, finely minced
- 3 tbsp Winfresh Dried Ginger
- 1/4 tsp Winfresh Dried Hot Pepper Powder
- 1/8 cup apple cider vinegar
- 1/8 cup Winfresh Ginger syrup
- 1 tsp soy sauce
- 40 pieces "oven-fried" Buffalo chicken wings

Direction

Add the glaze ingredients to a saucepan, and bring to a boil over medium heat. Remove from heat, taste for seasoning, and reserve. When the chicken wings are done, transfer into a clean bowl while still hot, and pour over the glaze. Toss until all the chicken wings are coated well, and transfer onto a serving platter.