

GOCHU-RACHA CRISPY WINGS



A sweet and fiery global wing sauce made from a gochujang pepper sauce and honey sriracha sauce; Gochu-Racha. With generously doused crispy caramelized bone-in wings served with an umami packed blue cheese yogurt dip. Get your game on!



2020 CULINARY CONNECTION RECIPES

consumer insight, rationale:

- Gochujang grew 21% at the Top 1500 US Operators since Q3'18 (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 1,650 US Operators)
- Sriracha on wings grew 9% YOY across the Top 1500 US Operators (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 1,650 US Operators)
- 41% of consumers would be likely to order spicy flavored chicken at restaurants (2019 Center of the Plate: Poultry Consumer Trend Report, Technomic, Inc.)
- 33% of consumers are likely to order bone-in chicken wings at least occasionally (2019 Center of the Plate: Poultry Consumer Trend Report, Technomic, Inc.)



Health claims refer to ingredients in the concept, not the entire concept. Please refer to the manufacturers' website for more information.

daypart:

Lunch, Dinner, Snack

segment:

Casual Dining, Family/Midscale, Bistro/Pub, C&U, Casino, Late Night Dining

menu part:

Appetizer, Shareable

equipment:

Fryer, Flat Top



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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	As needed	Mel-Fry® Clear Liquid Fry Shortening	40013MFY	
Ventura Foods®	1 cup	Sauce Craft® Asian Gochujang Sauce* (Kosher)	22778SCR	
Ventura Foods®	1 cup	Sauce Craft® Honey Sriracha Sauce* (Gluten Free, Kosher)	22776SCR	
	2 tsp.	Sesame Oil		
	2 tsp.	Fish Sauce		
Keurig Dr Pepper®	1 ½ tsp.	ReaLime® Juice 4/1 gal.*	10090963	
	3 tsp.	Cilantro, Chopped		
Conagra® Foodservice	As needed	PAM® Original Cooking Spray*	6414432288	
Chobani®	1 cup	Plain 0% Yogurt* (Gluten Free, GMO Free)	023	
Anchor™ Food	3 T	Chef's Cooking Cream (Gluten Free, Halal, Kosher)	113759	
Ventura Foods®	4 T	Sauce Craft® Garlic Parmesan Sauce* (Gluten Free)	22774SCR	
Keurig Dr Pepper®	2 tsp.	ReaLemon® Juice 4/1 gal.*	10090964	
Cholula®	½ tsp.	Green Pepper Hot Sauce	WXUS606	
	½ cup.	Blue Cheese Crumbles		
Tyson® Foods	36 ea.	Tyson® FC, Fast Finish Bone-In Wings, Jumbo*	10026380928	
	As needed	Green Onion, Sliced		

**This product has acceptable item substitutions that are eligible for the Culinary Connection recipes:*

- Ventura Foods® - All Mel-Fry® SKUs; All Sauce Craft® SKUs
- Chobani® - All Plain Yogurt SKUs
- Keurig Dr Pepper® - All ReaLime® SKUs; All ReaLemon® SKUs
- Conagra® - All PAM® SKUs
- Tyson® Foods – All Bone-In or Boneless Wing SKUs



DIRECTIONS:

1. Preheat fryer to 350°.
2. To make the Gochu-Racha sauce: In a bowl, combine the gochujang sauce, honey sriracha sauce, sesame oil, fish sauce, ReaLime® and chopped cilantro. Mix well to combine and set aside.
3. To make the dipping sauce: In a separate bowl combine the yogurt, cooking cream, garlic parmesan sauce, ReaLemon®, Cholula® and blue cheese crumbles. Mix to combine, check seasoning.
4. In a preheated fryer, fry the chicken wings from frozen for 5-6 minutes, shaking the basket halfway through the cooking time. Drain on paper towels.
5. In a clean bowl, add the chicken wings and an ample half cup of Gochu-Racha sauce. Toss so all is coated well.
6. Spray a hot flat top with pan spray. Sear the coated wings on the flattop for only about 1-2 minutes on each side to get charred and caramelized.
7. Serve the wings with an ample ½ cup of dipping sauce and garnish the sauce and wings with sliced green onion.

YIELD: 3 Portions/1 Dozen Wings Per Order

