



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Curry-Chutney Chicken Wings –**

3 lbs. chicken wings, split at the joint, tips removed  
Flour for dredging  
1/3 cup mango chutney  
1/3 cup lime juice  
1 chopped jalapeno  
6 tbl. melted butter  
2 tsp. curry powder  
Chopped fresh cilantro

1. Dredge the wings in the flour and working in batches, deep-fry in 375° vegetable oil until golden, about 15 minutes. Drain on paper towels
2. In a food processor fitted with a steel blade, pulse mango chutney, lime juice, jalapeno, butter and curry powder. Toss with the wings and sprinkle with chopped cilantro.

***Credit: Food Network Magazine***