

Thai Style Hot Wings

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1/4	cup	curry powder
2	tablespoons	sesame oil
4	pounds	chicken wing
2	tablespoons	ginger - minced
2	tablespoons	garlic - minced
1/4	cup	long thai chiles - minced
1/4	cup	lime juice
1/4	cup	fish sauce
1/4	tablespoon	sugar
1/4	cup	chopped basil
1/4	cup	chopped cilantro
1/4	cup	chopped mint

In a bowl, combine curry powder, salt, pepper and sesame oil. Rub wings. Grill for 5-8 minutes, turning often until chicken is cooked. Remove wings to large bowl and toss with the rest of the ingredients.