

Chicken Wings with Pomegranate Sauce

Recipe by Chef Pablo Salas

A very popular dish but this time they are bathed with a pomegranate molasses-based sauce that will make you fall in love with the dish at first try.

Ingredients:

Chicken Wings	12
Sadaf Foods Pomegranate Molasses	125 milliliters
Green Onions (chopped)	15 grams
Salt	As needed
Pepper	As needed

Brine:

Water	1 liter
Salt	80 grams
Sadaf Foods Pomegranate Molasses	125 milliliters

Process:

- Mix all brine ingredients and empty them into a container that can cover the wings.
- Clean the wings and add them to the brine. Refrigerate.
- Put the 125 ml of Sadaf Foods molasses over low heat then add salt and pepper. Let it reduce to half.
- Cook the wings in the oven at 180°C for 12 minutes.
- Fry between 5-6 minutes in a deep fryer.
- Remove the wings from the fryer and remove excess fat. Sauté in a bit of molasses.
- Stir with the reduction of molasses and green onions.

