

Award winning writer [Rachel Rappaport](#) is the author of the impressive, hot off the press “[Cooking with Frank’s Red Hot Cayenne Pepper Sauce.](#)” Tangy, sweet, garlicky, Rachel's fantastic **Sweet Thai Wings** will pep up your next party.

## **Sweet Thai Wings**

- 24 chicken wings, separated into flats and drums
- 1 c each [Frank's RedHot Sweet Chili Sauce](#), soy sauce
- 1/4 c rice wine vinegar
- 2 T minced fresh garlic
- 1 T each minced fresh ginger, spicy mustard
- freshly ground black pepper
- 1 T olive oil

In a Ziplock bag, blend **Frank's RedHot Sweet Chili Sauce**, soy sauce, vinegar, ginger, garlic, mustard and pepper. Add chicken and refrigerate for 30 minutes.

Preheat oven to 400F. Line a baking sheet with tinfoil. Lightly oil the foil.

Drain the wings in a colander and toss them with 1 tablespoon of olive oil. Lay them out in a single layer on the tinfoil and bake for 40 minutes or until fully cooked and crispy. Simmer the remained of the marinade while cooking the wings and use it as dipping sauce. Serves 4.

**Jittery Cook**