

CHEETOS® FLAMIN' HOT® Chipotle Ranch Wings

Ingredients

- 8.5 oz. bag CHEETOS® Crunchy FLAMIN' HOT® Chipotle Ranch Cheese Flavored Snacks
- 2 cups Gochujang (red pepper paste)
- 2 cups Rice wine vinegar
- 1 tsp Ground black pepper
- 2 cups Soy sauce
- 3 Jalapeños, chopped
- 3 tsp Gochugaru (red pepper powder)
- 1/2 cup Mirin
- 1 Lemon (zest and juice)
- 1 Lime (zest and juice)
- 1 Orange (zest and juice)
- 1 tsp Garlic
- 1 tsp Ginger
- 1 cup Cilantro
- Pinch of salt
- 5 pounds Chicken wings
- Fryer oil
- Ranch dressing

How to make it

1. Puree all the wing sauce ingredients in a blender. Set aside.
2. Pour the CHEETOS® FLAMIN' HOT® Chipotle Ranch into a blender to pulverize into dust. Set aside.
3. Fry wings at 300°F for about 7 minutes in a cast-iron pan.
4. Toss in the wing sauce.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with

5. Shower wings with the CHEETOS[®] Crunchy FLAMIN' HOT[®] Chipotle Ranch dust.
6. Serve with a side of ranch dressing.