

{ WINGS }

MENU PLATING



'RICAN RUB

A DRY RUB BLEND OF GROUND ACHIOTE, CHILI DE ARBOL, OREGANO, & CORIANDER FOR A LITTLE TASTE OF PUERTO RICO.

Chef's notes:

DEEP FRY 12 PIECES OF CHICKEN WINGS. TOSS IN A BOWL WITH 1 OZ RICAN RUB TO COAT EVENLY.

Plating:

PLACE ON RECTANGLE PLATTER. STACK IN HORIZONTAL ROW TWO DEEP. DRIZZLE WITH 1 OZ LIME CREMA, CILANTRO LEAVES, & THREE FRESH LIME WEDGES.

Allergens:

SOY, SOUR CREAM, CITRUS.

{ GARNISH }
CILANTRO & LIME

SHAKE HANDS WITH BEEF!

