

## Stuffed Chicken Wings in Spicy Sauce Recipe

**Ingredients:** Serves 4

3 tablespoons red curry paste (pls. refer More Thailand recipes below)  
12 chicken wings  
1 cup chopped chicken breast  
3 cups coconut milk  
3 tablespoons fish sauce  
1½ tablespoons palm sugar  
2 tablespoons kaffir lime leaves  
½ cup sweet basil leaves (horapha)  
1 tablespoon thinly sliced chili

**Method:**

Slit open the wings, remove the bones, being careful not to tear the skin, and cut off the pointed tip of each wing. Blend the chicken breast with 1 tablespoon of the curry paste and 1 tablespoon fish sauce. Put some of the stuffing into each wing but do not pack too tightly. Close the slit by pinning the skin on either side together with a sliver of bamboo and shape so they look like chicken wings. Then, place the wings in a steamer and steam until done; 15-20 minutes. Place 1 cup of coconut milk in a wok over medium heat. When some oil has surfaced, add the remaining curry paste and stir to disperse. When fragrant, add the remaining coconut milk a little at a time and season with fish sauce and sugar. Now, add the steamed chicken wings and season as necessary. Transfer the wings and sauce to a pot, close the lid, and simmer over a very low heat until the wings are tender and the liquid is much reduced in volume. Place the wings on a serving dish and garnish with the kaffir lime leaves, chili, sweet basil leaves and coriander greens. Serve hot with steamed fragrant rice.

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