Celebrate Summer With Hard Cider
Presented by Angry Orchard

A cool idea for your warm-weather get-togethers is to pair party food with just the right cider style.

Spicy Thai Chicken Wings
Serving Size: 12 Wings
Cook Time: 45 Minutes

- ⅛ cup Angry Orchard Crisp Apple
- 12 chicken wings
- 2 tsp baking powder
- 2 tsp salt
- 1 tsp pepper
- ¼ cup Thai sweet chili sauce
- 1 Tbsp sriracha
- Chopped cilantro

Preheat oven to 425°F. In a large bowl, toss chicken wings with baking powder, salt and pepper until evenly coated. Place in oven and cook until crisp and golden—about 35–40 minutes. In a clean large mixing bowl, combine chili sauce, cider and sriracha. Whisk until combined and set aside until ready to use. Toss cooked wings with the glaze and top with chopped cilantro. Serve immediately.

Enjoy Angry Orchard with your meal on its own or mixed into a punch for the whole party. Host the winning celebration with the Tropical Orchard Punch.

Tropical Orchard Punch
Punch Recipe (Serves 8–10)

- 3 bottles Angry Orchard Crisp Apple
- 1 cup White Rum
- 0.5 cup Peach Nectar
- 1.5 cups Passion Fruit Juice
- 0.5 cup Lime Juice
- 0.5 cup Vanilla Syrup
- 10 dashes Peychaud’s Bitters

Add all ingredients to a punch bowl with ice and stir to combine. Garnish with peach and apple slices.

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