



CHILI-SPICED
CHICKEN WINGS
with
GINGER & LIME

Trefethen

CHILI-SPICED CHICKEN WINGS

with GINGER & LIME



INGREDIENTS

- 2 lb chicken wing drumettes
- 3 Tbsp Sriracha sauce
- 3 Tbsp brown sugar
- 2 Tbsp rice wine vinegar
- 2 cloves garlic, crushed
- 1/2 tsp ginger, crushed
- 1 1/2 Tbsp lime juice, fresh
- 1 Tbsp toasted sesame oil
- 1 Tbsp Trefethen extra virgin olive oil
- 1/4 cup gluten-free soy sauce

GARNISH

sliced jalapeño, toasted cashews, green onions, lime, toasted sesame seeds

TREFETHEN WINE PAIRING

***Dry Riesling:** Aromas of orange blossom and jasmine are complemented by fresh notes of green apple and grapefruit. This bright, luscious wine evolves on the palate with flavors of stonefruit and Honeycrisp apple and the beautiful minerality provides an invigorating finish.*

PROCEDURE

1. In a medium-sized bowl whisk Sriracha sauce, sugar, rice wine vinegar, garlic, ginger, lime juice, oils, and soy sauce until well combined. Divide sauce in half.
2. In a small pot or saucepan bring half of the sauce to a simmer over medium-low heat. Simmer for 5-10 minutes or until sauce is reduced by half. Set aside.
3. Add chicken wings to a gallon-sized zip-top bag. Add the unreduced half of sauce and toss to coat. Let marinate in the refrigerator for 4-24 hours. Discard used marinade.
4. Preheat grill to medium-high. Place wing portions in a single layer on the grill skin-side down. Grill until well cooked, flipping once. Baste wing portions with the reduced sauce as you cook. Wings can also be baked at 400F for about 40 minutes, flipping pieces halfway through. Once cooked, broil for 3-5 minutes and baste with reduced sauce.
5. Place wings on your favorite platter and top wings with remaining sauce and garnish with sliced jalapeño, toasted cashews, green onions, fresh lime wedges, and toasted sesame seeds. Enjoy!