

# Chicken Wings 5 Ways

Servings : 8

Amount	Measure	Ingredient - Preparation Method
9	pounds	chicken wings
3	tablespoons	vegetable oil
		Sriracha Buffalo Sauce
		Lemon Pepper Garlic Vinaigrette
		Balsamic Hoisin Sauce
		Spicy Coconut Curry Sauce
		Smoked Paprika Vinaigrette

Prepare grill for direct heat over medium-hot charcoal.

Cut tips from wings then halve at joint. Pat dry and toss with 3 tablespoons of oil and 1 tspn of salt and pepper in a large bowl.

Oil rack, then grill wings in batches, turning occasionally, until cooked through, 10 to 15 minutes per batch. Toss with choice of sauce.

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# Balsamic Hoisin Sauce

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	balsamic vinegar
3/4	cup	hoisin sauce
2	tablespoons	unsalted butter

Simmer vinegar, hoison sauce, and 1/2 tspn salt in a small, heavy saucepan, uncovered, stirring frequently, until reduced to about 1.5 cups, 20 to 25 minutes

Remove from heat and stir in butter until melted.

Yield: "1 1/2 cups"

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# Smoked Paprika Vinaigrette

Amount	Measure	Ingredient - Preparation Method
1/3	cup	sherry vinegar
1	tablespoon	dijon mustard
3/8	teaspoon	smoked paprika
2	cloves	garlic - minced
3/4	cup	extra virgin olive oil

Whisk all but oil together with 3/4 tspn of salt and pepper, then whisk in oil until emulsified.

Yield: "1 1/4 cups"

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# Spicy Coconut Curry Sauce

Amount	Measure	Ingredient - Preparation Method
3/4	cup	minced onion
4	cloves	garlic - minced
1/4	cup	thai red curry paste
1/4	cup	vegetable oil
2 1/4	cups	unsweetened coconut milk - well stirred
3	tablespoons	lime juice
1 1/2	tablespoons	asian fish sauce
1 1/2	teaspoons	sugar
1/2	teaspoon	cayenne
1/2	cup	cilantro - chopped

Cook onion, garlic, curry paste and 1/4 tspn salt in oil in a wide, 2-qt heavy saucepan over med-low heat, stirring frequently, until softened, 6 to 8 minutes.

Add coconut milk and gently simmer, stirring frequently, until reduced to 2 cups, 20 to 30 minutes.

Remove from heat and stir in lime juice, fish sauce, sugar, cayenne, cilantro, and salt to taste.

Yield: "1 1/2 cups"

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# Sriracha Buffalo Sauce

Amount	Measure	Ingredient - Preparation Method
1 1/2	sticks	unsalted butter
1/2	cup	sriracha sauce
1/4	cup	white wine vinegar

Heat everything plus 1/4 tspn in a small saucepan over medium heat, stirring, until butter is melted.

Yield: "1 1/2 cups"