

# Grilled Chicken Wings with Spicy Chipotle Hot Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
46		chicken wing
		vegetable oil
		salt and pepper
1 1/2	cups	red wine vinegar
3	tablespoons	dijon mustard
3	tablespoons	chipotle pepper puree
3	tablespoons	honey
3	tablespoons	vegetable oil
		salt and pepper
1	stick	unsalted butter - cut into pieces
2	tablespoons	ancho chile powder

Heat grill to high. Toss wings in a few tablespoons of oil and season with salt and pepper. Place on grill in single layers and grill until golden brown on both sides and just cooked through, about 4-5 minutes per side.

Whisk together the vinegar, mustard, chipotle puree, honey and oil in a medium bowl. Season with salt and pepper.

Melt butter in a large skillet or pot. Add the hot sauce mixture and bring to a boil. Whisk in the ancho chile powder and season with salt, to taste. Add the wings and cook, stirring, for 2-3 minutes.