

WOOD-GRILLED CHICKEN WINGS

Yields 4 Servings, 32 Wings

INGREDIENTS FOR CHICKEN WINGS

- 32 jumbo chicken wing pieces, separated drum and flat
- 8 celery stalks cut into sticks
- blue cheese dressing for dipping (homemade or store bought)
- 2 quarts of neutral vegetable oil

INGREDIENTS FOR BRINE

- 8 cups cold water
- ½ cup salt
- ½ cup sugar
- 1 tablespoon paprika
- 5 cloves garlic, crushed
- 8 cups ice
- 12 oz bottle hot sauce, Valentina recommended

INGREDIENTS FOR BLUE CHEESE DRESSING

- 1¼ lb blue cheese, crumbled, Maytag recommended
- 1 cup sour cream
- 1 cup mayonnaise
- ½ cup buttermilk
- 1 teaspoon red wine vinegar
- 2 dashes hot sauce
- 1 dash Worcestershire sauce

METHOD FOR BRINE

1. Add the water, salt, sugar, paprika, garlic and hot sauce to a pot and bring to a boil.
2. Pour into a bowl and add ice and let chill.

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3. Whisk until cold.
4. Add the chicken wings and store covered in the refrigerator for 16 hours.

METHOD FOR BLUE CHEESE DRESSING

1. Add 1 lb of blue cheese to a food processor with the sour cream, mayonnaise, buttermilk, red wine vinegar, hot sauce and Worcestershire. Pulse until smooth.
2. Fold in the remaining ¼ lb blue cheese and chill.

METHOD FOR CHICKEN WINGS

1. Preheat a grill, and cook the wings on low heat until lightly charred on all sides and an internal temperature of 160°F, about 8-10 minutes a side.
2. Remove from heat and put them on a lined tray and fully chill.
3. Preheat a pot of vegetable oil to 350°F and fry the wings until very crispy and warmed through, about 4 minutes total.
4. Serve with blue cheese on the side, garnish the blue cheese with chives and cracked black pepper.

