



Aint No Thang But A Hot Chicken Wing

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Chicken Wings

4lbs Wings (drumstick and legs separated, tips removed)

1 Tbsp Vegetable Oil

½ Tbsp Kosher Salt

½ Tbsp Cracked Black Peppercorns

Preheat oven to 400 degrees Fahrenheit.

Place wings on a parchment-lined tray and bake for 20 minutes. In the meantime prepare the ingredients for the sauce below by cutting everything up and measuring for making the sauce.

Hot Wing Sauce

4 Tbsp Butter
2 Tbsp Vegetable Oil
2/3 C White onion finely diced
5 pieces Lemongrass smashed (bottoms only)
12 medium sized Scotch Bonnet peppers sliced very thin
5 Jalapeno Pepper sliced very thin
1 Tsp Cumin ground
1 Tsp Szechuan Peppercorns cracked
1 Tsp Black Peppercorns ground
6 cloves Garlic sliced very thin
1 thumb Ginger finely julienned
5 Key Limes cut into 8 pieces
Cooked Chicken wings (above)
2/3 C White Balsamic Vinegar
3 Tbsp Honey
2 bunches Basil chopped rough
1/2 Tsp Lemon zests fine

In a wok or large heavy skillet add vegetable oil and butter immediately followed by onion and lemongrass. Allow to sauté quickly for about 30 seconds then add scotch bonnets, jalapeno, cumin, Szechuan peppercorns, and black pepper. Saute everything in the pan for another 2 minutes or until everything becomes fragrant without burning the ingredients in the pan. Add garlic, ginger, key limes and sauté for 1 minute. Add cooked chicken wings and toss till all mixed together. Deglaze with balsamic then add honey and allow a glaze to coat the wings. To finish, add chopped basil and lemons zests. Combine all together and serve hot.