



## GRILLED CHICKEN WINGS

- 10 BONE-CHICKEN WINGS
- ¼ CUP DARK BROWN SUGAR
- ¼ CUP HICKORY BALSAMIC VINEGAR
- 3 CLOVES GARLIC, MINCED
- 1 1-IN PIECE GINGER, PEELED AND FINELY CHOPPED
- 2 TBSP. THINLY SLICED SCALLIONS
- ½ TBSP. CRUSHED RED PEPPER
- 1 TBSP. KOSHER SALT, DIVIDED
- 2 TBSP. LIME JUICE, DIVIDED
- 2 1/2 TSP. FISH SAUCE
- 2 TBSP. ROASTED CHILI OLIVE OIL
- 1/2 TSP. SEA SALT
- 1 TBSP. THINLY SLICED CHIVES

IN A SAUTE PAN OVER MEDIUM HEAT, ADD BROWN SUGAR AND HICKORY BALSAMIC VINEGAR AND STIR UNTIL SUGAR DISSOLVES.  
ADD GARLIC, GINGER, SCALLIONS. CHILI OLIVE OIL. SIMMER ON MEDIUM LOW FOR 8 MINUTES.

REMOVE FROM HEAT AND RESERVE MARINADE.  
PREHEAT OVEN TO 375.

ON A SHEET PAN LINED WITH FOIL, TOSS WINGS WITH OIL AND SEASON WITH 1 TSP. KOSHER SALT AND LACK POEPPER. BAKE FOR 20 MINUTES. OR UNTIL WINGS ARE COOKED THROUGH. TRANSFER WINGS TO A LARGE BOWL. POUR MARINADE OVER AND TOSS TO COAT. LET COOL 30 MINUTES. TOSS AGAIN AND REFRIGERATE FOR AT LEAST 6 HRS. OR OVERNIGHT.

PREHEAT GRILL TO MEDIUM HIGH GRILL WINGS ABOUT 5 MINUTES ON EACH SIDE UNTIL HOT AND CHARRED. BRUSHING WITH ANY MARINADE REMAINING IN THE BOWL TRANSFER TO PLATE AND FINISH WITH REMAINING FRESH LIME JUICE AND CHIVES.