

Cabernet Sauvignon Wine Glazed Wings



Amount	Unit	Ingredient
1 1/4	cup	<u>Old York Cellars Cabernet Sauvignon</u>
2 - 3	lb	chicken wings
2	tbsp	canola oil
2	tbsp	sesame oil
2	tbsp	lemon juice
1/4	cup	soy sauce
2	tbsp	Old York Cellars Honey
3	tbsp	hot sauce of choice
4	tbsp	hoisin sauce
6		garlic cloves, minced
1/2	cup	sugar
1		tomato, finely chopped

2 tbsp molasses

1 tsp corn starch

fresh thyme, for garnish

Combine marinade ingredients (sesame oil, lemon juice, soy sauce, honey, hot sauce, hoisin sauce, & garlic cloves) in a large bowl or in a zip lock bag, add the wings, shake and coat well with the mixture. Refrigerate for 1 hour or overnight.

Preheat oven to 350F.

Add 2 tablespoons of canola oil to a large baking pan, shake excess marinade off wings (don't discard) and place them in the baking pan, not overlapping.

Pour ½ of the marinade over the wings after 15 minutes of baking, pour the rest of the marinade after 30 minutes of baking. At this moment wings can be turned on the other side, for uniform baking and to avoid sticking to the pan.

Bake for 40 to 50 minutes, meat must come off the bone fairly easily and the wings should have a dark golden color.

While the wings are baking start on the [Cabernet Sauvignon](#) wine sticky glaze, it will take you 20-30 minutes to make it.

Add 1 cup of [Old York Cellars Cabernet Sauvignon](#), sugar, molasses and tomato to a medium sauce pan and bring to a boil over medium heat, stirring to dissolve the sugar. Boil on low heat until the glaze is thick and syrupy, about 15-20 minutes. Stir frequently. Mix corn starch with the remaining 1/4 cup of wine to make a slurry and add it to the wine mixture. Stir and cook for another 5 minutes.

Turn off the heat and let the glaze rest for 10 minutes.

Remove wings from oven, place on a serving plate and pour the red wine sticky glaze over them.

Let it stand for 10 minutes.

Garnish with fresh thyme and serve.

CHEERS & ENJOY!