



Honey Piri-Piri Wings

4 to 6 servings

INGREDIENTS

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| 3 lbs. (1.4 kg) chicken wings, rinsed and patted dry | 1 tsp garlic powder | ¼ cup (60 ml) honey |
| ½ cup (115 g) garlic ghee | 1 tsp smoked paprika | 3 lemons |
| 1 tsp honey | 1 tsp dried oregano | Cilantro, for garnish |
| Pinch red pepper flakes | 1 tsp salt | Basil, for garnish |
| 6 garlic cloves, cut into thin slices | 1 tsp black pepper | 1 lime, cut into wedges |
| | ¾ cup (177 ml) Piri Piri sauce | |



WINE PAIRINGS BY Michael Green

ALSACE PINOT GRIS is a luxurious symphony of ripe pear, honeyed apricot, and toasted almonds, wrapped in a silky, full-bodied texture. Rich flavors of candied citrus, crème brûlée, and smoky minerality lead to a long, velvety finish with hints of ginger and caramelized fruit. Pure decadence in every sip. This will tame the heat in the wings!

DIRECTIONS

1. Preheat the oven, grill, or air fryer to 450°F (232°C).
2. In a medium sized mixing bowl, mix together ghee, red pepper flakes, garlic, garlic powder, paprika, oregano until combined. Add chicken and toss to coat. Cover bowl with foil or saran wrap, then refrigerate for at least 1 hour or up to 3 days.
3. Place marinated wings on a parchment-lined half sheet tray and roast for 10 minutes or grill directly on grates, until golden brown.
4. Squeeze juice of two lemons into a small bowl and whisk in salt, pepper, Piri Piri, honey. Then, using a pastry brush, coat wings. Cook wings for 5 more minutes or until sticky and glazed. Cool for 10 minutes, squeeze lime over the top, then sprinkle with cilantro and basil and serve.

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