

## MOLASSES GOCHUJANG WINGS

Prep: 20 mins | Cook Time: 30-35 mins | Serving size: Makes 3-4 lbs

**Essentials:** Large Dutch oven, deep-frying thermometer, instant-read thermometer

### INGREDIENTS

#### For the wings:

- 3-4 pounds chicken wings (split)
- 5 cups canola oil
- 3 cups rice flour
- 3 Tablespoon kosher salt
- 1 teaspoon black pepper
- 2 teaspoons garlic powder
- Thinly sliced green onions, for garnish

#### Sauce:

- 1 Tablespoon canola oil
- 2 Tablespoons finely chopped shallot
- ½ cup gochujang
- ½ cup light molasses
- ½ cup low-sodium soy sauce
- ½ cup water
- 2 heaping Tablespoons light brown sugar
- 1 Tablespoon finely chopped fresh ginger
- 2 Tablespoons finely chopped garlic
- 1 teaspoon Kosher salt
- ¼ teaspoon coarsely ground black pepper
- Alabama White Barbecue Sauce

### MAKE THE BARBECUE SAUCE

In a small saucepan, heat the canola oil over medium heat until it begins to shimmer, 1 to 2 minutes. Add the shallot and cook, stirring, until softened, about 1 minute. Add the gochujang, molasses, soy sauce, sugar, ginger, garlic, salt, and black pepper, water and bring to a simmer. Continue simmering until the sauce is reduced by a third, 5 to 8 minutes. Reduce the heat to low and keep warm over very low heat.

### FRY THE WINGS

1. In a large bowl, sprinkle wings with salt, garlic powder and black pepper. Toss to combine.
2. Place the rice flour in a large bowl. Working in batches as needed, toss the wings in the rice flour until completely coated.
3. Heat canola oil in a 7-quart Dutch oven or other heavy pot over medium heat until it reaches 375° F. Working in batches

so as not to crowd the pot, slowly lower the wings into the hot oil—the wings should be fully submerged. Fry, turning occasionally, until an instant-read thermometer inserted into the thickest part of the wing registers 165°F, 10 to 12 minutes. Transfer the cooked wings to a large bowl and toss with the warm barbecue sauce. Repeat with the remaining wings and sauce. Serve hot, drizzled with Alabama White Sauce and sprinkled with green onions.

*\*Pro Tip:* For safety, don't try to test the temperature of the wings while they're still in the hot oil. Using tongs, transfer a wing to a cutting board and insert your thermometer to test the internal temperature.

### ALABAMA WHITE BARBECUE SAUCE

- ¾ cup mayonnaise
- ¼ cup apple cider vinegar
- ¼ cup lemon juice
- 1 teaspoon whole grain mustard
- 3 teaspoons prepared horseradish
- 1 Tablespoon black pepper
- 2 teaspoons salt
- 2 ½ teaspoons garlic powder
- 2 ½ teaspoons white sugar
- ¾ teaspoons cayenne pepper

Add all ingredients in a bowl and whisk until combined. Reserve, refrigerated, until use.



#### PAIR WITH BOTA BOX OLD VINE ZINFANDEL

Jam-packed with full-bodied flavors of ripe fruit and spice, Bota Box Old Vine Zinfandel deliciously pairs with the sweet heat of this dish, complementing the sauce's warm ginger notes and tangy soy sauce.



#### PAIR WITH BOTA BOX REDVOLUTION

Red wine & wings? YOU BET. Bota Box's rich and juicy red blend, "RedVolution", is incredibly wing-friendly. The wine's jammy fruit notes perfectly stand up to savory, umami-driven flavors of these wings. The warm spice notes of the Redvolution balances out the faint heat from the Gochujang pepper, creating a party in the mouth.