

ROASTED HERB WINGS IN A WHITE WINE SAUCE

INGREDIENTS

For the Wings:

2 pounds wings (separated or whole)
2 tablespoons of olive oil
1 tablespoon kosher salt
1 teaspoon lemon pepper seasoning
1 teaspoon all-purpose seasoning (favorite brand)
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon Italian seasoning
2 teaspoons smoked paprika
2 tablespoons finely minced thyme
2 tablespoons finely minced oregano
2 tablespoons finely minced parsley
Zest of one lemon

For the Sauce:

$\frac{3}{4}$ cup unsalted butter (1 and $\frac{1}{2}$ sticks)
2 tablespoons water
Juice of 1 lemon
1 tablespoon garlic, finely minced
1 teaspoon finely minced fresh thyme
1 teaspoon finely minced fresh oregano
1 teaspoon chili flakes
1 teaspoon kosher salt
1 teaspoon fish sauce
 $\frac{1}{4}$ cup bota box pinot grigio
2 tablespoons chives, chopped for serving

SPECIAL EQUIPMENT

Baking sheet fitted with wire rack
Meat Thermometer

GAMEPLAN

1. For the wings, combine all ingredients in a bowl. Toss to combine the wings with spices and herbs thoroughly. Marinate in the refrigerator for four hours or overnight.
2. Once ready to cook, preheat oven to 425 degrees. Place the wings on a baking sheet fitted with a wire rack. When the oven reaches the desired temperature, you can begin cooking.
3. Roast the wings for 30-45 minutes, flipping them halfway through the cooking time. When wings are crispy to the touch and reach an internal temperature of 160 degrees, they are done.
4. While the wings are cooking, prepare your sauce. In a saucepan over medium heat, add the butter and water. Vigorously whisk until the butter slightly thickens. 3-4 minutes. Next, add lemon juice, garlic, thyme, oregano, chili flakes, salt, and fish sauce. Once the sauce begins to simmer lightly, add the wine immediately. Cook another 2-3mins. At this point, the sauce is ready. Keep warm until wings are done.
5. On a serving platter, place cooked wings, then drizzle sauce over wings along with any pan drippings left behind on the baking sheet. Finally, sprinkle with chopped chives.



**PAIR WITH
BOTA BOX PINOT GRIGIO**