

2025 Bota Box "Wing It" Finalist Recipe
Amy Smith, Los Angeles, California

BACK YARD GARDEN WINGS

INGREDIENTS

For the Wings:

- 2 pounds wings
- 1 teaspoon onion powder
- 2 tablespoons smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon salt

For the Herb Butter Sauce:

- 1 cup of melted butter
- ¼ cup chopped parsley + 2 teaspoons chopped (reserved)
- 1 teaspoon chopped chives
- 1 teaspoon chopped basil
- 1 teaspoon chopped dill
- 1 teaspoon chopped rosemary + 2 teaspoons chopped (reserved)
- 1 teaspoon chopped sage
- 1 ½ teaspoons paprika
- 2 tablespoons soy sauce
- 2 teaspoons lemon juice
- 1 teaspoon lemon zest
- 2 teaspoons minced garlic
- 1 teaspoon Dijon mustard
- 1 teaspoon salt
- ½ teaspoon freshly ground pepper

For the Amy's Lemon Zing Hot Sauce:

- 10 red (ripe) Thai chili's (stems removed)
- ½ cup lemon juice
- 2 teaspoons lemon zest
- 1 tablespoon lemongrass paste
- 2 tablespoons chopped carrots
- ¼ cup apple cider vinegar
- 1 tablespoon honey

GAMEPLAN

1. Preheat Oven to 425 degrees
2. Pat the wings dry with paper towels. Mix the wing baking ingredients together and toss with the wings. Place wings on wire baking rack and cook for 45 minutes, turning halfway through, until skin is crispy.
3. Blend together the herb butter sauce ingredients in a food processor.
4. Blend together the hot sauce ingredients. Combine the hot sauce and butter in a medium sized bowl.
5. Toss the wings with the sauce.
6. Garnish wings with reserved chopped rosemary and parsley.



**PAIR WITH
 BOTA BOX SAUVIGNON BLANC**