

2025 Bota Box "Wing It" Finalist Recipe
Justin Ward, San Antonio, TX

SPICY SANGRIA STICKY WINGS

INGREDIENTS

- 1 cup Bota Box Old Vine Zinfandel
- 1 cup Unsweetened Apple Juice
- ¼ cup Balsamic Vinegar
- 2 Tablespoons Unsweetened Rice Vinegar
- ¼ cup Orange Marmalade
- 6 Tablespoons Sriracha
- 36 large Chicken Wings
- 2 tsp kosher salt

GAMEPLAN

1. Preheat oven to 375°F
2. To make the Spicy Sangria Sticky Sauce, combine Bota Box Old Vine Zinfandel, Unsweetened Apple Juice, Balsamic Vinegar, and Unsweetened Rice Vinegar in small sauce pot.
3. Place pot over medium high flame, bring to a high simmer. Continue to simmer to reduce liquid to 1/4 cup. Approximately 25-30 minutes of simmering time.
4. While sauce is reducing, use a paper towel to pat excess moisture off chicken wings.
5. Season wings with kosher salt.
6. Spread wings out on a baking sheet pan, skin side up.
7. Place wings in preheated oven and bake for 25-30 minutes or until wings are fully cooked. Internal temperature will be 165°F.

8. When sauce has reduced, remove pot from heat and allow to cool for 15 minutes.
9. Add orange marmalade and sriracha and mix well.
10. Remove wings from oven and place wings on paper towels to absorb excess oil.
11. In a large bowl toss cooked wings with Spicy Sangria Sticky Sauce to coat wings thoroughly.
12. Place six Spicy Sangria Sticky Wings in each serving container, pour six glasses of Bota Box Old Vine Zinfandel, pass around wings and wine, turn on the Big Game, and enjoy!



**PAIR WITH
 BOTA BOX ZINFANDEL**