

2025 Bota Box "Wing It" Finalist Recipe
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BLACK CHERRY SMOKE REDVOLUTION WINGS

INGREDIENTS

For the Wings:

10 chicken wings
 4 tsp olive oil
 2 tsp kosher salt
 ½ tsp black pepper
 1 ⅓ tsp garlic powder
 1 ⅓ tsp onion powder
 2 tsp smoked paprika

For the Glaze:

1.5 cups RedVolution wine
 6 tbsp black cherry jam
 4 tsp brown sugar
 3 tsp balsamic vinegar
 1 tsp smoked paprika
 ½ tsp dried thyme
 pinch of salt (1/4 tsp)

For the Wine Salt:

2 tsp pink salt
 4 tsp RedVolution glaze

GAMEPLAN

1. Heat the oven to 450°F and line a pan with foil and spray with oil.
2. Clean and pat wings dry. Toss with olive oil, salt, pepper, garlic, onion, and smoked paprika.
3. Lay them out on the rack, not touching. Bake 35 min, flipping after ~25 min. They're done when browned and crisp.
4. Make the glaze: in a small pot, cook the wine and brown sugar for 5 minutes. Stir in black cherry jam, balsamic vinegar, smoked paprika, thyme, and a pinch of salt. Simmer 3–5 minutes until thick. Add a splash of wine at the end and set aside.
5. For the wine salt, stir 4 tsp of glaze into pink salt and spread on foil to dry in a low oven ~170 degrees for 15-20 minutes until crisp.
6. Once baked, transfer to bowl and pour 1/2 glaze on wings.
7. Rest 5 minutes and brush on remaining glaze. Finish with wine salt.



**PAIR WITH
 BOTA BOX REDVOLUTION**