

WINTER 2023 WINE CLUB FEATURED RECIPE

SLOW BAKED CHICKEN WINGS

WITH CELERY, BOK CHOY AND CILANTRO



Pair With:
2019 Wild Child

Ingredients:

- 3lbs of chicken wings
- 3/4 cup water
- 3 Tablespoons butter, melted
- 3-4 celery stalks, including leaves, joint removed, cut into 1/2 in pieces
- 1/4 medium red onion, coarsely chopped
- 3/4 lb bok choy, cut into 1/2" pieces
- 1/4 cup Franks hot wing sauce
- 3 Tablespoons soy sauce
- 1/2 bunch of cilantro, chopped
- Salt and pepper



Instructions

Preheat oven to 350°. Place wings in a large casserole baking pan. Drizzle butter over top and then top with celery, onions and bok choy. Pour water over vegetables and chicken. Drizzle dish with soy sauce and Franks hot wing sauce, then sprinkle with cilantro. Bake covered for 40 minutes. Baste twice during that time. Turn oven up to 450°.

Uncover and cook for approximately 1 hour. Turn oven off and let rest for 20 minutes.

Best paired with the 2019 Wild Child with The Cults "Little Devil" playing in the background. Enjoy!