

MONKEY WINGS

Very tasty and simple to make, these wings will be a sure-fire hit....with an emphasis on the fire. Makes 24.

Ingredients:

12	Chicken wings, halved at the joint, rinsed, tips removed
½ Cup	Onion, finely chopped
4 T	Hot Monkey Pepper-flavored Vodka
4 T	Orange marmalade
1 T	Tobasco sauce
1 T	Worcestershire sauce
2 T	Fresh-squeezed lemon juice
1 T	Garlic, minced
1 T	Red wine vinegar
¼ T	Dijon mustard
1 t	Salt
½ t	Freshly ground black pepper

Directions:

1. Place wings in large resealable plastic bag (or plastic container).
2. Add the remaining ingredients, seal the bag and shake to coat the wings.
3. Refrigerate for at least 6 hours and up to 24 hours, turning bag occasionally.
4. Preheat oven to 375° F.
5. Drain chicken wings, reserving the marinade.
6. Place wings on a broiler pan and bake for 40-60 minutes, brushing occasionally with the marinade.
7. Stop adding marinade at least 5 minutes before removing from the oven.
8. If you plan to serve the remaining marinade as a dipping sauce, that's fine, but please bring it to a boil in a small saucepan over high heat for several minutes. (Cooked chicken = good, raw chicken = unforgettably bad next few days for you and your friends.)



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