

SPICY TEQUILA LIME CHICKEN WINGS

Source: *Giadadelarentiss.com*

Prepared by: Nancy & David Kenner, April 2016

Makes: 2-4 servings

1 pound chicken wings, tips removed and wings split
1/2 cup silver tequila
2 tablespoon lime juice, from 1 large lime
1/2 teaspoon grated lime zest, from 1 lime
2 to 3 tablespoons harissa paste, depending on your spice level
1 tablespoon agave
1/4 teaspoon kosher salt
nonstick cooking spray

Place the chicken wings in a resealable plastic bag. In a small bowl whisk together the tequila, lime juice and zest, harissa, agave and salt. Add the marinade to the wings and seal the bag. Toss the wings in the marinade to coat evenly. Place in the refrigerator and allow the wings to marinate for 2 to 4 hours.

Preheat the oven to 450 degrees.

Spray a small baking tray with nonstick cooking spray. Lay each wing out on the tray so they do not touch each other. Place in the oven and cook for 25 minutes, flipping the wings half way through, until cooked through and deep golden brown. Meanwhile place the marinade in a medium saucepan over medium heat. Simmer for 5 to 7 minutes or until it is reduced to a glaze consistency. Remove the glaze from the heat and add the cooked chicken wings. Toss to coat.

Cook's Notes:

I added the 3 tablespoons of harissa to make them spicier and they were not near as spicy as I wanted them. I'm not sure that I would make these again.

