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Cherry Smoked Chile Lime Chicken Wings with Sriracha Sauce

Reprinted courtesy of Lee Ann Whippen, Deviled Pig

Yield: 6 Servings

INGREDIENTS

2 pounds chicken wings, cut between drummie and flap joint
3 Tablespoons vegetable oil
1/4 cup fresh lime juice
2 tablespoons chili powder
2 teaspoons Kosher salt
1 cup cherry wood chips, soaked in water for 30 minutes
Sriracha Sauce (recipe follows)

INSTRUCTIONS

Toss chicken wings in large bowl with vegetable oil
Add lime juice and toss
Combine chili powder with salt in small bowl.
Sprinkle wings with spice mixture, and toss until well covered.

Place drained cherry chips on hot coals.

Grill chicken wings over medium high heat for 5 to 7 minutes, or until golden brown.

Turn over and grill another 5 to 7 minutes, until internal temperature is 165 degrees or until juices run clear.

SRIRACHA SAUCE

Yield: 3/4 cups

1/2 cup Sriracha Sauce
1/4 cup Mayonnaise
1 teaspoon Soy sauce

Whisk together Sriracha sauce, mayonnaise, and soy sauce in medium bowl. Cover and refrigerate.

