



## ROBERT CONARD'S SMOKED ORANGE CHICKEN WINGS

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 MIN	1 HOUR 10 MIN	3 HOURS 25 MIN	SIX

DRY CREEK VINEYARD WINE PAIRING  
ESTATE ZINFANDEL — SPENCER'S HILL VINEYARD



### INGREDIENTS

- 5 lbs chicken wings, flap and drumette
- Chopped scallions, for garnish
- Sesame seeds, for garnish

#### FOR THE RUB:

- ½ cup brown sugar
- ½ cup equal parts salt, black pepper, and garlic seasoning

#### FOR THE SAUCE:

- 1 cup chicken broth
- ¼ cup chili garlic sauce → *1 use Huy Fong*
- 2 tbsp orange juice
- 2 tbsp granulated sugar
- 2 tbsp cornstarch
- 1½ tbsp sesame oil
- 1 tbsp rice vinegar

- 1 tbsp Sriracha
- 1 tbsp soy sauce
- 1 tbsp sherry
- 1 tsp fresh ginger, minced
- 1 clove garlic, minced

### METHOD

In a medium bowl, mix the ingredients for the rub. Pour rub onto wings in a sealable container or bag, and slowly work in to cover all the wings. Seal and refrigerate overnight. Two hours before cooking, mix all ingredients for the sauce. Add half of the sauce in with the wings and toss until a light coat covers each one. Seal and refrigerate for 1.5 hours. Remove from refrigerator but keep in container for 30 minutes before cooking to let wings come to temperature.

Heat smoker to a steady 225°F. Add wings directly to the grill, keeping them spread out. Cook for 30 minutes.

Remove wings onto a sheet tray. Close smoker lid and increase heat to 300°F. Mop the front and back of wings with remaining sauce. Keeping them on the tray, place wings back on the grill and cook for 20 minutes. Remove wings from tray before placing directly onto the grill for an additional 20 minutes.

Garnish with fresh chopped scallions and sesame seeds.