

Sticky Red Wine Honey Glazed Wings

2 T Olive Oil

Marinade: In a large bowl or Ziploc combine the following ingredients; 2 T Sesame Oil, 2 T Lemon Juice, $\frac{1}{4}$ C Soy Sauce, 2 T Funny Farm Honey, 3 T Hot Sauce of Choice, 4 T Hoisin Sauce, 6 Cloves of Garlic minced. Add wings (2 – 3lbs), shake and coat well with the mixture. Refrigerate for 1hr. or overnight.

Add 2T of olive oil to a large baking pan, shake excess marinade off wings (don't discard) and place them in baking dish, not overlapping wings. Pour $\frac{1}{2}$ marinade over the wings after 15 min of baking, pour the rest of the marinade after 30 of baking. At this moment wings can be turned for uniform baking and to avoid sticking. Bake 40 – 50 min, meat must come off the bone fairly easily and wings should have a dark golden color.

Wine Glaze: Add 1 Cup of Damn Yankee Cabernet Wine Spread 2 T Honey and a finely chopped tomato to a medium sauce pan. Bring to a boil over med. Heat,

stirring. Reduce heat to low and continue to boil until the glaze is thick and syrupy, about 15 – 20 min. Stir frequently. Mix cornstarch with a ¼ C of Cabernet to make a slurry and add to wine mixture. Stir and cook for another 5 min. Turn heat off and let the glaze rest for 10 min.

Remove wings from oven, place on a serving plate and pour the red wine sticky glaze over them. Let stand for 10 min.

Also good on pork roast 😊