



## chicken wings serves 4 people

### Chicken Wings

- 2 lbs – Chicken Wings
- Top Knot Farms – Heirloom Farmers Markets
- 2 Stalks Lemongrass
- 4 T Ginger
- 4 Cloves Garlic
- 1 T Salt
- ¼ C Sugar
- ¼ C White vinegar, Thai
- ½ C Water
- Avocado oil, spray
- Salt and freshly cracked black pepper

### Garnish

- 1 Ea. Asian pear, sliced thinly
- 2 Ea. Baby leeks, grilled
- 1 Ea. Mango, Diced
- 1 Ea. Lime, grilled
- 3 Sprigs Cilantro
- ¼ C Cashews, toasted
- Reserved Thai Chile Glaze

### chicken wings, brine and glaze:

Start with a clean work area and cutting board.

For the brine: In a blender puree together the lemongrass, ginger, garlic, thai chile, sugar, salt and water. Add half to a sauce pot for the glaze and pour the other half over the chicken wings. Add ½ C of water to the chicken wings to submerge them and let them brine overnight.

Heat the grill and remove the wings from the brine. Pat them dry. Lightly spray the wings with the avocado oil and season with salt and pepper. Grill over medium heat until caramelized on all sides, about 5-6 minutes per side. Place on the grill rack and close the grill to finish the cooking until they are cooked all the way through about 8-10 minutes.

Boil the reserved ½ of the brine over medium heat until it has reduced by half and is syrupy. Strain and reserve to toss and glaze the chicken wings.

**assembly:** Start with a clean work area and cutting board.

Once the wings are cooked through toss them with the thai chile glaze as desired.

Garnish over the top with the Asian pear, leeks, mango, lime cilantro and cashews.

Serve immediately.