



Hatch Vinegar Chicken Wings with Alabama Barbecue Sauce

COOK TIME: 10 minutes

PREP TIME: 1 hour 30 minutes

SERVINGS: 4-6

I love this recipe because it reminds me of my upstate New York roots of enjoying Buffalo wings, but with a barbecue twist that does not require a fryer.

Technique tip: Use a smoker if you have one, but if you don't, a low temperature grill works great. Wings can be smoked and/or cooked the night before.

Swap option: Chicken thighs work great or even carrots or cauliflower for a vegetarian swap.

INGREDIENTS

All-purpose poultry seasoning

- 1/2 cup salt
- 2 tablespoons paprika
- 1 tablespoon black pepper
- 1 teaspoon sugar
- 1 teaspoon granulated onion
- 1 teaspoon granulated garlic
- 1/8 teaspoon dried thyme

Alabama white barbecue sauce (makes 2½ cups)

- 2 tablespoons sugar
- 1½ cups mayonnaise
- 1/2 cup apple cider vinegar
- 1/4 cup apple juice
- 1/4 cup lemon juice
- 1 teaspoon horseradish
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon salt
- 1 teaspoons all-purpose poultry seasoning (recipe above)

PREPARATION

For the all-purpose poultry seasoning:

Combine all ingredients in a mixing bowl and stir to evenly incorporate.

For the Alabama white barbecue sauce:

Combine all ingredients in a mixing bowl and whisk to incorporate. Cover, and let sit overnight in the fridge.

For the hatch vinegar wing sauce:

Combine the vinegar, apple juice, brown sugar, ketchup, salt, black pepper, crushed red pepper and hatch chili powder in a large non-reactive container and puree using a hand blender until completely incorporated.

Add the hot sauce and melted butter to the vinegar mixture and blend with a hand blender until emulsified. Set aside.

For the wings:

Remove wings from package and pat dry. Toss with all-purpose poultry seasoning and let sit for 15 minutes. Preheat grill to 250°F. Once grill is up to temperature, place wings on upper rack of grill and allow the wings to cook for 1 hour or until the internal temperature of the wings reaches 165°F. Remove the wings from the grill and let cool until you are ready to finish them.

Heat a gas or charcoal grill to medium-high heat and place the wings on the grill to develop char

Hatch vinegar wing sauce (makes about 2 cups)

1/2 cup white vinegar

1/4 cup apple juice

1½ tablespoons dark brown sugar

1/4 cup ketchup

1 teaspoon salt

1/2 teaspoon black pepper

1/4 teaspoon crushed red pepper flakes

1/4 teaspoon hatch chili powder or regular chili powder

3/4 cup hot sauce, preferably Frank's RedHot

1/3 cup butter, melted

marks and become warmed through. Toss in heated hatch vinegar wing sauce and serve with Alabama white barbecue sauce on the side for dipping.

Wings

3 pounds jumbo party wings

1/2 cup all-purpose poultry seasoning (recipe above)

2 cups hatch vinegar wing sauce (recipe above)

2 cups Alabama white barbecue sauce (recipe above)