

Whimwood Estate Chardonnay – paired with Spicy Miso Glazed Chicken Wings



Ingredients:

20 chicken wings
2 finely chopped spring onions
1 lime quartered

Marinade:

2 tablespoons of rice wine vinegar
½ teaspoon of sesame oil

Spicy Miso Sauce:

2 tablespoons White Miso
2 tablespoons rice wine vinegar
2 tablespoons Mirin
2 tablespoons soy sauce
3 tablespoons honey
1 tablespoon sesame oil
1.5 tablespoons of Gochujang (Hot Pepper Paste from Korea, found in the Asian section at the Supermarket).

To make the sauce:

Whisk together all the ingredients for the sauce in a saucepan. Keep whisking until the miso paste is mixed in well. Bring sauce to a boil; reduce the heat and let simmer until the sauce thickens. Taste and adjust any seasonings if needed.

Method:

Combine chicken wings with rice wine vinegar and sesame oil. Marinate for at least 15 minutes at room temperature. BBQ the wings over medium heat until nicely browned.

Add the grilled wings to the Spicy Miso Sauce and toss to coat well but don't drown the chicken with the sauce. Plate up with chopped spring onions, lime wedges a bib and a finger bowl!!!

Serve with plenty of napkins and WHIMWOOD ESTATE CHARDONNAY...