

SOY GARLIC CHILLI WINGS

WITH CORN RIBS
 & GRILLED VEGETABLES

SOY GARLIC CHILLI MARINADE

- 1½ cups Kejap Manis (Dark Sweet Soy)
- 1/3 cup Light Soy Sauce
- 1 ½ tbsp Honey
- 4-5 cloves Fresh Garlic
- 3 tbsp Fresh ginger
- ¾ tbsp Sesame oil
- 1/3 cup Rice vinegar
- 1 Lime (Fully juiced)
- 2 tbsp brown sugar
- 1 tbsp Sriracha
- 1 tbsp Garlic Chilli Sauce
- Salt & Pepper to taste
- 2-2 ½ lbs of Fresh uncooked Chicken Wings
- 1 cup of your favourite BBQ Sauce

Put everything in the food processor and blend till thick and incorporated approx. 1 minute. Set aside 1/4 marinade to mix with equal parts of your favourite BBQ sauce for brushing the wings while being grilled. Marinate 2 lbs of Fresh uncooked Chicken Wings in a Ziploc bag for 4-6 hours prior to grilling.

MINT CHIMMICURRI RANCH

- 1 Bunch Fresh Mint
- 1 Bunch Fresh Italian Parsley
- 1 Bunch Fresh Cilantro
- 1 Fresh lemon juice and zest
- ¾ cup Olive oil
- 1 cup Grape seed oil
- 1 ½ tbsp Honey
- 1/4 cup Rice Wine Vinegar
- ½ tbsp Garlic chilli sauce
- 2 Fresh Garlic Cloves
- 1 tbsp Smooth Dijon Mustard
- Salt & Pepper to taste
- 1 cup of your favourite Ranch Dressing

Add all fresh herbs (picked) and de-stemmed, Fresh Garlic, Lemon Juice + Zest, Fresh Garlic, Garlic Chilli sauce, Dijon, Honey, Rice Vinegar, Olive Oil and S&P to food processor. Pulse food processor on high till incorporated. Slowly emulsify grape seed oil on high till chimichurri is like a vinaigrette consistency. Taste, and season. Set aside and let chill for 30-40 minutes. Once chilled, whip into your favourite ranch dressing at 2/3 chimichurri to 1/3 ranch approx.

CORN RIBS

- 3-4 ears of corn

Husk corn till all of the outer husk and corn hair are removed. Rinse under cold water to remove any excess corn hair. Cut corn on the full cob in half width wise. Stand each end of corn up on its cut and slice in half going length-wise. Then slice each corn length wise down the middle of each quarter piece. This will give you the desired rib like feature we are looking for.

Reference (Minute 4:42-5:06 of the video for visual instructions).

GRILLED ASPARAGUS

- 1 bunch

Chop off 1/3 of bottom end of the asparagus just above the rubber band on the bunch. None of the white parts should be left on the bunch leaving nothing but the green spear left. Season with Oil, Salt & Pepper.

GRILLED PEPPERS

- 2-3 full bell peppers

Start at the top of the bell pepper beside the stem, cutting each side working your way down until you have 4 even pieces. Trying to leave any of the membrane or stem off the sliced pieces. Cut each quarter diagonally into even triangles so that none of the pieces will fall through the BBQ when grilling. Season with oil, salt & pepper.

CHARRED SCALLION BUTTER

- 1 Bunch Charred scallions
- ½ lbs Unsalted Butter
- 1 Fresh Garlic Clove (Minced)
- ¾ tsp Honey
- ¾ tsp Chinese 5 spice,
- ½ lemon Juice & Zest
- ½ tsp Salt & Pepper

Heat up BBQ to 450 degrees. Place full bunch of green onions (bottoms chopped off) on grill with small amount of oil and seasoning with Grape Seed oil and S&P. Grill with lid closed till green onions are slightly black and charred approx. 1-2 minutes rotating green onions every 30 seconds. Mince fresh garlic, Mince grilled scallions (once green onions are cooled) and add to mixing bowl. Add honey, 5 spice, lemon juice& zest and room temp butter to mixing bowl. Whip ingredients with whisk till fully incorporated.



GRILLING WINGS, CORN RIBS & VEGETABLES EXECUTION

Spray or oil grill liberally. Place wings on grill with lid open till all wings are on the grill, then close lid. Grill Wings for 3-4 minutes on high. Open lid and rotate wings to uncooked side. Add corn ribs directly on grill with kernel side down. Continue to cook for another 4 minutes with lid down.

Turn BBQ down to medium and add bell peppers and asparagus. Close lid and cook for an additional 4-5 minutes

Rotate your vegetables & corn every 1-2 minutes so that they cook evenly. Rotate your wings as well so they do not burn. Once wings are charred, veggies are soft with a charred exterior take off grill. This should be around the 12-14 minute mark. Cut into a drumette to check if wings are thoroughly cooked.

Final Garnish on wings: Once wings are cooked and plated light sprinkle fresh scallions, black sesame seeds. Good times!

ONCE EVERYTHING IS COOKED
PLATE ON A LARGE PLATTER AND
GARNISH! REMEMBER TO PAIR
THIS RECIPE WITH THE CUCUMBER
BASIL MINT FROM GOODTIMES GIN
AND TONICS!