

# VIETNAMESE LIME GLAZED GRILLED WINGS

F EASY

Last Modified: 01/14/2016

PREP: 3 Hrs  
COOK: 45 Min  
GRILLED

ASIAN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Doz	Chicken Wings	Whole
OR			
1	Doz	Chicken Drumsticks	
OR			
1	Doz	Chicken Thighs	

## VIETNAMESE LIME MARINADE

3	Large	Shallots	Pureed
24	Whole	Fresh Kaffir Lime Leaves	Fine Chop
1/2	Cup	Canola Oil	
1/2	Cup	Honey	
1/4 +/-	Cup	Sriracha Hot Chili Sauce (Huy Fong)	To Taste
1/2	Cup	Granulated Chicken Bouillon Base (Maggi)	
1/4	Cup	Rice Wine Vinegar (Marukan)	

## TOPPING

1	Recipe:	Sauce - Vietnamese Dipping Sauce (Nuoc Cham)	
1/4	Cup	Roasted Peanuts	Fine Chop
1/4	Bunch	Fresh Coriander Leaves (Cilantro)	Fine Chop

## PREPARATION

<b>HINTS</b>	Fresh Kaffir Lime Leaves are available at MOST Asian Grocery Stores. Roll a small bunch of the leaves into a nice tight bundle and slice as thinly as possible until all of them are sliced and then chop extremely fine. You DON'T want any big chunks of Lime Leaf in the Marinade because the taste IS kind of overpowering.
<b>OPTION</b>	This Glaze works equally well with Chicken Thighs or Drumsticks but the Wings are simply to die for. - Just make certain that the Chicken is grilled to an internal temperature of 165 degrees and lightly charred.
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Large Mixing Bowl</li> <li>2) Food Processor OR Blender</li> <li>3) Small Mixing Bowl</li> <li>4) Charcoal OR Gas Grill</li> <li>5) Gallon Zip Lock Bag</li> <li>6) Basting Brush</li> </ol>
<b>PREP</b>	<p><b>2 Hours Before:</b></p> <ol style="list-style-type: none"> <li>1) Pat the Wing sections dry with paper towels and place them uncovered in a single layer in a large bowl in the bottom of the refrigerator for 2 hours.</li> </ol>
<b>PREP</b>	<p><b>VIETNAMESE LIME MARINADE</b></p> <ol style="list-style-type: none"> <li>1) Coarsely chop the Shallots and place them in a Food Processor. Pulse until the Shallots are basically pureed into Shallot Juice and transfer them into a small mixing bowl.</li> </ol>

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<b>FACTOID</b>	While South Vietnamese food is traditionally on the spicy side, you can adjust the Sriracha Sauce in the recipe to suit your individual tastes. - This dish IS INDEED supposed to be very spicy though.
<b>1</b>	<b>1 Hour Before:</b> Place the Chicken into a gallon zip lock Bag, pour in the Marinade, seal and let set at room temperature for an hour or so. Flip over the bag every so often to keep the Marinade mixed evenly over the Chicken.
<b>2</b>	Meanwhile fill a starter chimney with charcoal briquettes and light on fire. Once all of the briquettes are burning well, dump them on one side of the grill, close the lid and let heat until hot. Clean and oil the grates.
<b>3</b>	Remove the Chicken from the Marinade and reserve the remaining Marinade as a Basting / Dipping Sauce.
<b>4</b>	Place the Chicken Wings on the grill away from the hot coals. Close the lid and let bake until almost done (about 1/2 hour). At 20 minutes, move the Chicken around. The closest to the fire moves to furthest from the fire, the furthest moves closest and the middle pieces stay where they are. Turn all of the pieces over when moving so that they ALL end up cooked at the same time.
<b>5</b>	Baste the tops of the Chicken with 1/2 of the reserved Marinade and move on top of the hot coals with the just basted side down. Baste the top of the Chicken with the remaining Marinade and sear until done. BE CAREFUL - WATCH CLOSELY - The Sugar (Honey) will burn easily here and all you really want is just a nice char on the Chicken. Turning once to sear on both sides.
<b>6</b>	After the last basting, place the remaining Marinade in a small saucepan over medium high heat and bring to a boil.
<b>SERVE</b>	Arrange the Chicken on a serving platter, sprinkle with the chopped Peanuts and Cilantro. Serve while hot or cold with the Dipping Sauce on the side.