



## Spicy Chipotle Chicken Wings

Pair these spicy wings with a full-bodied Syrah.

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### Ingredients

- 1/4 cup chipotle peppers in adobo sauce, very finely chopped
- 1 cup ketchup
- 1/4 cup pineapple juice
- 1/2 cup brown sugar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- Kosher salt and pepper, to taste
- Apple cider vinegar, to taste
- About 4 pounds of chicken wings

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### Directions

1. Combine all ingredients except the chicken in a medium saucepan and simmer for 10-15 minutes. Remove from heat and let cool.
  2. Marinate the chicken wings in chipotle sauce in the fridge for at least two hours.
  3. Place wings in a 9"x13" disposable or grill-safe pan on the grill at 375 degrees.
  4. Turn the wings every 10 minutes until the sauce reduces and becomes sticky, about 45 minutes total.
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## Wine Recommendations



2018 The Reserve Syrah



2017 The Reserve Syrah



2019 "Stampede" Bold Red Wine Blend