



## STICKY HOT WINGS WITH BLUE CHEESE DIP

— with *Spier Signature Chenin Blanc* —

A platter full of glazed sticky chicken wings is a guaranteed crowd-pleaser! The only way to get them glossy and sticky is to re-glaze while cooking a few times. Keep on going (about 3-4 times) until you get the desired result, then serve hot or at room temperature with this zippy Southern-style blue cheese dip and a glass of Signature Chenin Blanc.

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## INGREDIENTS

SERVES  
4

*For the hot sticky marinade:*

- 1/4 cup (60ml) tomato sauce (ketchup)
- 3/4 cup (180ml) smoky BBQ sauce
- 15-30ml (1-2 tablespoons) Sriracha sauce (or hot chilli sauce)
- 15ml (1 tablespoon) Worcestershire sauce
- 30ml (2 tablespoons) dark brown sugar (muscovado or demerara)
- 5ml (1 teaspoon) smoked paprika
- 2,5ml (1/2 teaspoon) salt
- About 16 chicken wings, for covering in the marinade

*For the dip:*

- 100g blue cheese, crumbled
- 1 cup (250ml) thick sour cream or crème fraiche
- 1/4 cup (60ml) mayonnaise
- 15-30 ml (1-2 tablespoons) milk
- 10ml (2 teaspoons) lemon juice (or apple cider vinegar)
- Salt and pepper to taste

## METHOD

*Make the sticky marinade:*

In a medium-size mixing bowl, add all the ingredients for the marinade (except the chicken) and mix. Pour over the chicken wings in a ziplock bag or plastic container, then seal/cover and leave to marinate for 30 to 60 minutes (or longer – overnight).

*Make the wings:*

Preheat the oven to 200°C. Line a roasting tray with foil, then arrange the marinated wings in a single layer. Roast for 30 minutes, then remove from the oven and use a pastry brush to brush with more marinade. Return to the oven, and keep on brushing every 10 minutes until the wings are very tender and the edges are dark, glossy and sticky. Remove from the oven and serve hot or at room temperature.

*Make the dip (while the chicken is cooking):*

Place all the ingredients in a food processor and process until smooth and thick, add a little more milk if too thick. Keep any leftovers refrigerated in a covered glass jar.

*Spier Signature wines can be tasted and purchased at the farm in Stellenbosch and are widely available at retail outlets, supermarkets and online at [shop.spier.co.za](http://shop.spier.co.za)*

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