



# BOURBON WINGS

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## INGREDIENTS

- 24 chicken wings
- 3 Tbsp bourbon
- 3 Tbsp olive oil
- 1 Tbsp finely grated lemon peel juice of 1 lemon (about 2-3 Tbsp)
- 1 cup fine dry unseasoned bread crumbs
- 1 Tbsp sweet Hungarian paprika salt and freshly ground black pepper to taste

**NOTE:** We know this isn't Recipes for 2 people, this is our way of saying "recipes for lovers" series.

## DIRECTIONS

- Split chicken wings at joints and trim tips
- In a large bowl, mix bourbon, olive oil, lemon rind, and lemon juice
- Add wings and toss to coat
- Cover and marinate in refrigerator for at least four hours or overnight
- In a large resealable plastic bag, combine bread crumbs, paprika, salt, and pepper
- Preheat broiler
- Drain marinade from wings
- Toss wings in bag of crumb mixture to coat
- Line wings side by side on baking sheet
- Broil 4-5 inches from heat source
- Broil for five minutes on each side or until crisp and gold

