

## **Alma Roja Wings**

*Recipe courtesy of Chef Christian Perez from City Pharmacy*

3 dozen Springer Mountain Farms Chicken Wings

### **Sauce Ingredients**

12.5-ounce bottle Valentina Hot Sauce  
5 tbsp guajillo peppers – deseeded and ground  
3 tbsp ancho chiles – deseeded and ground  
3 tbsp pasilla chiles – deseeded and ground  
2 tbsp sugar  
1 bunch cilantro  
¼ lb. butter – softened

### **Poaching Liquid Ingredients**

2 onions  
1 carrot  
1 celery rib  
1 bunch cilantro  
4 tbsp salt  
5 qt water

### **Method**

For the sauce mix all ingredients together in blender, working in small batches.

Cook wings in the poaching liquid for about 10 minutes.

Set the EGG for direct cooking at 375°F/191°C. Cook for about 30 minutes, turning occasionally, until the internal temperature reached 165°F/74°C or higher.

After wings are finished, toss the wings in batches with the sauce to coat. Don't make them too saucy or they will burn easily with the sugar.

Place wings on the EGG without touching each other to get grill marks on both sides. Toss once more in the sauce. Serve immediately with chopped cilantro and lime wedges.

