

Tequila Lime Wings

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Cooking With Carolyn

Note: This recipe may multiplied by 2 or 3 to yield more servings.

Ingredients

Yield: 2 to 4 Servings

2 to 2½ Pounds Chicken Wing, thawed, cut into sections, rinsed, & pat dry
1 Cup White Tequila, your choice, preferably a brand you enjoy drinking
2/3 Cup Fresh Lime Juice (approximately the juice of 5 to 6 limes)
2 Tablespoons Fresh Thyme, finely chopped
1½ Teaspoons Granulated Garlic
1 Tablespoon Kosher Salt OR 1 Tablespoon Grand Diamond Lemon Pepper Seasoning
½ Teaspoon Black Pepper
2 Tablespoons Extra Virgin Olive Oil

Directions

Preheat oven to 425 degrees

Place the wings in a large bowl and add in the tequila, lime juice and thyme. Toss well. Pour all of the contents of the bowl, the chicken and the tequila marinade, into a large zip loc bag. Remove all of the air out of the bag and zip tightly. Place the bag flat in a baking dish and refrigerate for 6 to 8 hours or overnight. (**Tip:** Try to remember to flip the bag over in the baking dish halfway through the marinating time.)

Next, remove the chicken wings from the marinade and place them into a bowl. **DISCARD THE MARINADE.** Season the wings with the garlic, salt, and pepper **OR** use just the GDS Lemon Pepper and the garlic.

Cover a baking sheet with aluminum foil and then place a rack on top. Place the chicken on the rack with the skin side up. Cook the wings at 425 degrees for about 40 minutes and remember to turn the wings over after the first 20 minutes. Once done, serve immediately.