

## *Chipotle Lime Chicken Wings*



### Ingredients

- 2 canned chipotles in adobo sauce, plus 1 1 tbsp. of adobo sauce
- 1 clove garlic
- 1 cup chicken stock
- 1 tbsp. cornstarch mixed with 1 tbsp. cold water
- 1 stick unsalted butter, frozen
- 2 limes, zested then juiced
- 1 tsp. kosher salt
- ½ tsp. ground black pepper
- 1 bunch fresh cilantro, chopped fine
- 1 dozen chicken wings, cut into sections

### Procedure

1. In the bowl of a food processor, combine chipotles, adobo, garlic, chicken stock, salt, pepper. Process until chilies are chopped fine.
  2. Bring to a simmer. When simmering, add the cornstarch and water mixture while whisking.
  3. Whisk while cooking until the mixture thickens.
  4. Remove from heat and add lime juice, zest and cilantro.
  5. Add frozen butter and stir until completely melted and mixed in.
  6. Prepare wings as you desire, and cook thoroughly until 165°F. Grilling the chicken wings is preferred.
  7. Toss the wings in the sauce. Extra sauce is easily saved or frozen until next time.
- Makes 24 wing pieces, and 1 ½ cups of sauce.