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75 RECIPES & TIPS

.....
FRESH WINTER SALADS

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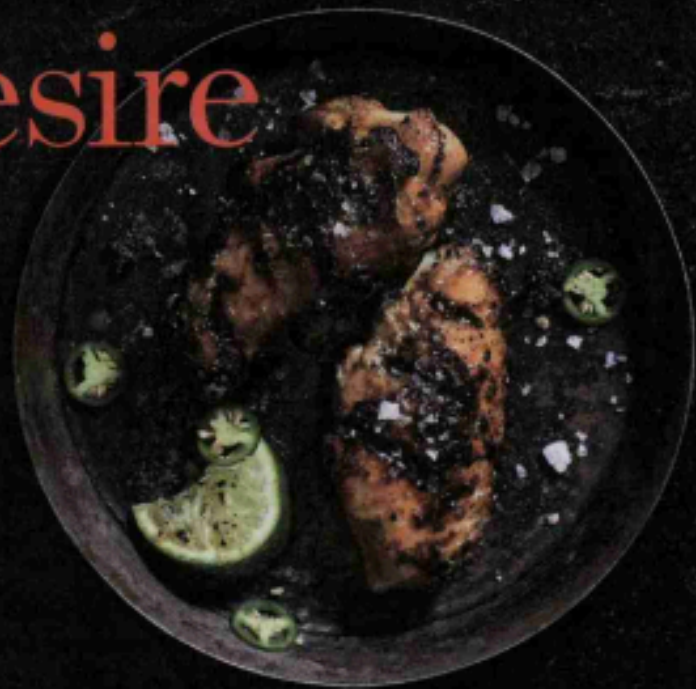


Korean-Spiced
Chicken Wings, p. 79



Wings of Desire

We cry foul on lackluster versions of one of America's favorite snacks with these sinfully good, sophisticated versions from top chefs.





Why He's Our Wing Man

Chris Montero, who became a professional chef at 40, hails from a line of mighty fine Louisiana Creole cooks. He has spent his career working for Ralph Brennan in New Orleans, running the century-old Napoleon House as well as Café NOMA.

His Wing Tip

The type of hot sauce you use matters. While traditional Buffalo wings call for Frank's, Montero likes Crystal Hot Sauce for its milder heat and acidic intensity.

crystal hot wings with greek-yogurt sauce

Chef Chris Montero's Buffalo-style wings don't pack the heat punch of the classic but offer a more rounded flavor from Crystal Hot Sauce. Serves 6

- 1½ cups all-purpose flour
- 2¼ tsp. granulated garlic
- 2¼ tsp. onion powder
- 1¼ tsp. kosher salt
- 1 cup buttermilk, well shaken
- 2 large eggs
- 3½ lb. chicken wings, drumettes and wingettes separated and wing tips discarded
- ¾ cup Crystal Hot Sauce
- 2 Tbs. honey, preferably clover
- 6 Tbs. clarified or unsalted butter, melted
- 12 cups canola or vegetable oil, for frying
- Greek Yogurt Sauce (recipe at right)
- Radishes, for serving (optional)

In a shallow bowl, combine the flour, granulated garlic, onion powder, and salt. In another bowl, whisk the buttermilk and eggs.

Dip the wings in the egg mixture, then in the flour mixture. Tap the wings on the side of the bowl to remove excess flour.

Combine the hot sauce and honey in a blender. On low speed, slowly add the butter in a thin, steady stream through the hole in the blender's lid, and process until blended. Transfer to a large bowl, and set aside.

Position a rack in the center of the oven, and heat the oven to 200°F. Line a large rimmed baking sheet with paper towels. In a large Dutch oven or other heavy-duty pot, heat the oil to 350°F. Fry the wings in batches, 7 to 8 minutes, or until golden and crisp. Transfer the wings to the prepared baking sheet, and keep warm in the oven until all the wings are done.

In a large bowl, toss the wings in the hot-sauce mixture until fully coated. Serve with


Greek Yogurt Sauce (recipe below) and radishes, if you like.

greek-yogurt sauce

Makes 2 cups

- 1 cup minced shallots
- 1 cup plain Greek yogurt
- ½ cup rice-wine vinegar
- 6 Tbs. olive oil
- ¾ tsp. cayenne
- Kosher salt and freshly ground black pepper

In a medium bowl, whisk the shallots, yogurt, vinegar, oil, and cayenne until smooth. Season to taste with salt and pepper.

 **Pair With:** SPARKLING ROSÉ Bubbles go great with crunchy, coated fried foods, and a pink sparkler will have just enough red fruit flavor to marry with the hot sauce.