



Locals Choice Club

Recipes for pairing with Locals Choice
Club March 2015 Selections

www.tastelocalwines.com
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Slow Cooker Chicken Wings Mole

Serves 8. Pair with 2012 Peterson Old School Zinfandel, Dry Creek Valley.

Ingredients:

- 4 lb chicken wings
- 1/2 teaspoon course kosher salt
- 1/4 teaspoon pepper

Mole Sauce:

- 2 chili's from a 1 can of chipotle chilies in adobo sauce
finely chopped
- 1 14.5 oz. can diced tomatoes drained
- 1/2 cup small onion chopped
- 3 tablespoons honey
- 1 oz/2 Tbsp. chopped bittersweet chocolate
- 1 tablespoon tomato paste
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cumin
- 1/2 teaspoon kosher salt
- 2 cloves garlic finely chopped

Preheat oven to broil and spray a slow cooker with cooking spray.

Prepare a large baking sheet with cooking spray and lay out chicken wings so they are not touching each other.

Broil wings 3 inches from heat for 15 minutes, turn over the wings and broil another 10. Place them in the slow cooker.

Place Mole Sauce ingredients in a food processor and puree until smooth. Pour over chicken stirring to coat.

Cover and cook on low for 4 hours..

