

## Spicy Smoked Whiskey Wings

**Yield:** 4 servings

**Prep Time:** 2 hours

**Cook Time:** 15 minutes

**Equipment:** glass measuring cup, large bowl, fine grater, 10" fry pan, sheet pan, air fry basket, olive oil spray

Ingredients:

1.5 pounds (680 g) chicken party wings  
½ cup (118 ml) whiskey  
½ cup (118 ml) soy sauce  
¼ cup (78 ml) fresh squeeze orange juice  
½ teaspoon cumin  
½ teaspoon fresh ginger, finely grated  
3 (9 g) garlic cloves, minced  
1 teaspoon chili powder  
1 teaspoon black pepper  
1 cup (201 g) potato starch (or cornstarch), separated

For Smoked Whiskey Glaze:

3 tablespoons (42 g) butter  
2 tablespoons (25 g) brown sugar, packed  
¼ cup (59 ml) of whiskey  
½ teaspoon cayenne  
½ teaspoon smoked paprika  
½ teaspoon garlic powder

For Peachy Cream Dip:

½ cup (125 g) sour cream (or greek yogurt)  
¼ cup (80 g) peach preserves  
Pinch of salt

1. Mix all ingredients for the marinade together and whisk. Place the wings and the marinade into a deep bowl so the wings are fully submerged. Cover with plastic and marinate for 1-2 hours.
2. When ready to air fry the wings, set the air fry basket onto a sheet pan and generously spray the base of the basket with cooking spray; set aside.
3. Put ½ cup of the starch into a bowl. Pour the wings through a strainer to drain marinade. Then, working one at a time, gently pat the chicken dry and thoroughly coat each piece of chicken in the starch. Shake off as much starch as possible and lay the wings close (but not touching) in one layer on the air fry basket - placing drummets along one long side, and wings to the other side. Once you've coated half the wings, throw away the

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starch and add the remaining ½ cup of starch; finish coating the wings and placing them in the basket.

4. Turn the knob of the KitchenAid® Air Fry Countertop Oven to air fry, set temperature to to 440•F / 226•C degrees, and set the timer for 17 minutes.
5. When preheating ends, immediately spray the exterior of the wings with olive oil, and slide the basket of wings (drumsticks closest to the back of the oven) into the oven at the highest rack level. There is no need to rotate the basket or flip the wings while frying.
6. When the timer has four minutes remaining, increase the oven temperature to 450•F / 232•C degrees and make the whisky glaze. Melt butter in a saucepan on medium high heat then add remaining glaze ingredients. Whisk vigorously and cook for about two minutes - sauce should be loose and not too thick. Turn off heat.
7. Make the dip. Mix the sour cream, peach preserves and salt in a small bowl and whisk until smooth.
8. Remove wings from the oven and immediately put them in a large bowl. Pour hot glaze mixture over the fried wings, and toss to evenly coat the wings in the sauce. Serve immediately with peachy cream dip.

**Chef's Notes:**

Wings are best enjoyed hot and freshly tossed in the glaze.

**MAKES 4 SERVINGS**

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Nutrition - 1 Serving (without dipping sauce)

747 calories 35.8 g fat	39.8 g carbs 33.4 g protein 7.8 g sugars .6 g dietary fiber	153 mg cholesterol 1710 mg sodium
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