

MAPLE AND CHILI GLAZED CHICKEN WINGS

From Chef Daniel Bruce's "Simply New England" Cookbook

24 chicken drumettes
1 cup maple syrup
½ cup New England lager
¼ cup sambal or red chili paste (add more if you like your wings spicier)
3 tablespoons malt vinegar
1½ teaspoons salt
3 tablespoons cornstarch
3 tablespoons water
1 bunch scallions, ends removed and chopped

1. Preheat oven to 400.
2. In a large pot, bring 3 quarts of salted water to a boil. Add the chicken drumettes, and simmer for 10 minutes. Strain and cool.
3. In a large saucepan over medium high heat, bring the maple syrup, lager, chili paste, malt vinegar and salt to a slow boil.
4. Dissolve the cornstarch in the water and whisk into the maple syrup mixture. Simmer for 1 minute and remove from the heat.
5. Place the wings in a large bowl and toss with ¾ of the glaze. Place the wings onto a buttered cookie sheet and bake for 10 minutes.
6. Sprinkle the wings with the chopped scallions and serve the remaining sauce for dipping. Stock up on extra napkins.

Serves 4-6