

Drunken

Lemongrass Chicken

Wings with Thai

Tea-ni Shooters

Ingredients

Serves 5 -6 people

Chicken Wings

- 4 pounds chicken wings
- 1/4 tablespoon pepper
- 1/4 tablespoon garlic powder
- 1 1/2 tablespoons Young Heart's Distillery Summer Gin
- 1/2 tablespoon white sugar
- 1 tablespoon olive oil

Lemongrass Sauce

- 1 tablespoon frozen lemongrass, chopped
- 2 cloves garlic, minced
- 1 inch ginger, minced
- 2 thai chili, minced
- 2 green onions, thinly sliced
- 1 handful cilantro, chopped
- 1 tablespoon olive oil
- 1/2 cup white sugar
- 1 teaspoon honey
- 1/4 cup fish sauce
- 1/2 cup water

Thai tea-ni Shooters

- 3 cups water
- 1/3 cup loose thai tea leaves
- 1 cup white sugar
- 1 shot of Young Heart's Distillery Summer Gin
- 3 tbs half & half

Instructions

Preheat the oven to 400°F. In a large mixing bowl, combine chicken wing ingredients. Once thoroughly mixed, lay chicken wings flat on two large baking sheets. Bake at 400°F for 30 minutes, then flip wings and bake until golden brown for about 20 minutes.

For Thai tea-ni Shooters, bring water to a boil in a small pot. Add loose tea leaves and sugar, then bring to a boil again as the sugar dissolves. Once sugar is dissolved, turn off heat and remove pot from heat. Let steep for 1 hour. Strain tea into a separate pitcher until no leaves remain. Allow tea to chill then shake 1 cup of tea in a cocktail glass with ice and gin, pour into shooter glasses and chill until ready to serve.

On medium heat combine lemongrass, garlic, ginger, thai chilis, and olive oil in pan. Saute until fragrant then add sugar, stirring until sugar is melted. Once sugar is dissolved, stir in fish sauce and lower heat to medium-low. When fish sauce is bubbling, stir in honey and add water. Let it simmer on low for 3 minutes, then turn off heat until wings are done.

Once wings are golden brown, bring sauce to a low boil and remove wings from oven. Add wings directly to sauce and thoroughly coat wings. Add cilantro and green onion to the wings and mix well. Pour into serving platter of choice. Top thai tea-ni shooters with 1 tsp of half & half each and serve with chicken wings and enjoy!

*Any leftovers can be stored in an airtight container and be refrigerated.