



Chimi Wings

July 21, 2022

Think hot wings but Chimichurri. Chicken wings are marinated with homemade chimichurri and mayo, and grilled until golden brown delicious! #GBD! The rest of the Chimichurri sauce is your dipping sauce.

Serves 4

Grilling Method: Indirect/Medium-Low Heat

Ingredients:

- ½ cup Hellmann's (original) mayonnaise
- ½ cup Chimichurri sauce (recipe below)
- 2 pounds chicken wings and drumettes
- Fine-grain sea salt

Chimichurri Sauce:

- 3-5 cloves of garlic
- ½ teaspoon fine-grain sea salt
- ½ teaspoon freshly ground white pepper
- ½ teaspoon Calabrian or American chili pepper flakes
- 1 medium shallot or onion, roughly chopped
- ¾ -1 cup of extra-virgin olive oil
- 3 tablespoons sherry wine vinegar, or red wine vinegar
- Juice of 1 lemon, about 3 tablespoons

Method:

1. **A least four hours in advance:** Make the Chimichurri sauce by placing all ingredients except the parsley in a blender and blend until pureed. Add the parsley a hand full at a time. [Note: Trim the stems but keep them as they have more flavor.] You may need to push the parsley down into the liquid. It will have a beautiful green color and look like parsley "pesto."

WHAT'S 4 DINNER?

#RECIPESTHATDISH

2. Measure out ½ cup Chimichurri sauce and place into a non-reactive bowl. Add mayonnaise and whisk until well combined. This is your marinade for the wings.
3. Place in a bowl or large re-closeable plastic bag. Add chicken to the bowl or bag. Seal or cover tightly. Turn chicken occasionally to make sure all surface areas are wet and covered with marinade. Marinate for at least 2 hours covered in the refrigerator or as long as overnight.
4. When ready to grill, preheat grill with all burners on high. Reduce heat to medium-low indirect heat. Remove from bag or bowl from refrigerator and place wings in the center of the cooking grate over indirect heat. Make sure that each wing or drumette is coated with the marinade. Discard excess marinade.
5. Place wings directly on the cooking grate and let cook for about an hour. They should be mostly done at this time but not yet brown. Increase the heat and cook for 20-30 minutes or until golden brown.
6. Be sure to check along the way because these days the size of wings vary a lot and the larger the wings, the longer they will take to cook. My wings were medium large and took a full 90 minutes. I've grilled smaller wings and they only took 60 minutes total.
7. Close the lid to the grill and let smoke/grill for 50-60 minutes or until the marinade is set and the wings are starting to get crispy on the ends.
8. *Note: You do not need to turn the wings. You will know that they are done when you see crispy bits and the skin has receded from the ends of some of the bones. This won't happen on all the pieces because of the way they are butchered.*
9. If you want to cook them at the higher indirect temperature the whole time, they will be done a little sooner but be sure to watch them. The slower cooking insures that they are fully cooked, tender and juicy and I think it's worth an extra half an hour.
10. Remove from grill, place on a clean platter and let rest for 5-10 minutes.
11. Sprinkle with sea salt if desired, but they shouldn't need much as they will already be seasoned from the Chimichurri sauce and the mayonnaise.
12. Serve with extra Chimichurri sauce for dipping