

Chipotle Chicken Wings or Drumsticks

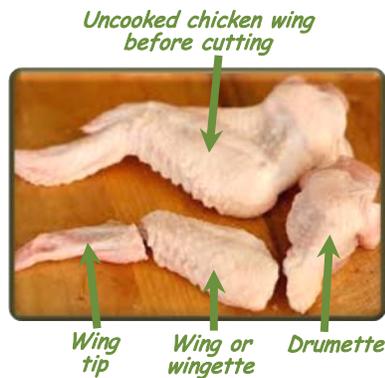
Adapted by Our Young Chefs from "Perfect Party Food," Diane Phillips
Makes 10 to 12 servings



These spicy treats are marinated in a chili-spiked marinade that creates a smoky, sweet tang. They are excellent "finger" food whether made with wings or drumsticks; select whichever is a better cost bargain at the grocery store.

INGREDIENTS

3 pounds chicken wings; separated at the joints, tips removed and saved for another use OR drumsticks



Frenched chicken drumstick

DIRECTIONS

Prepare the chicken: To prepare **chicken wings** (if using **chicken wings**), use a sharp knife to separate the **chicken wings** into 3 parts, cutting at the 2 joints. Place the **wing tips** in a bag to be saved for another use such as chicken stock. Place the **chicken wing** and **drumette pieces** in a large glass bowl OR zipclose plastic bag.

To prepare chicken drumsticks: If opting to use **chicken drum-sticks** instead of **wings**), no special preparation is necessary OR the **drumsticks** can be "Frenched" to create drumstick "lollipops". To French a **drumstick**, use a sharp paring knife to cut the **skin** away, all the way around the **bone**, from the narrow end of the **drumstick**. Strong kitchen shears can be used to snap off the joint end of the **drumstick**. Using the sharp paring knife, scrape the **skin** and **meat** away from the end, pushing it toward the **meaty end** of the **drumstick**, to expose the **bone**; trim **excess skin**.



Kitchen shears

OR Cut the **skin** and **meat** around the bone about 1-inch farther up the **bone**; remove the narrow amount of **meat** and **skin**. Place the **chicken drumsticks** in a large glass bowl OR zipclose plastic bag.

$\frac{1}{2}$ medium red onion, coarsely chopped, to equal $\frac{1}{2}$ cup chopped onion plus extra, finely diced, for garnish

Use a Santoku knife with a rocking motion to finely chop the onion; set aside to be used later as a garnish



Prepare the marinade and garnishes for the chicken:

Coarsely chop the **onion**. Place $\frac{1}{2}$ cup of the **coarsely chopped onion** in a food processor work bowl fit with the metal knife blade.

Prepare the onion garnish: Use a large knife (Chef OR Santoku knife) and a rocking motion to finely chop the remaining **red onion** to use just before serving as a garnish. When the **onion** is finely chopped, set aside in a small bowl.

$\frac{1}{4}$ cup packed fresh cilantro leaves and small stems, plus extra for garnish

Cilantro: Wash the fresh **cilantro** under cool running water; dry by gently tossing in a cloth kitchen towel OR using a salad spinner. Remove/cut off the **leaves** and **fine stems**; place ➡

$\frac{1}{4}$ cup packed cilantro in the food processor work bowl with the onion. Use a large knife with a rocking motion to finely chop several more tablespoons cilantro leaves and small stems to use just before serving as a garnish; set aside in a small bowl.

3 cloves garlic, peeled, each garlic clove quartered
2 canned chipotle chilies packed in adobo sauce, drained *plus* 1 teaspoon of the drained adobo sauce
 $\frac{1}{2}$ cup rice vinegar
 $\frac{1}{4}$ cup canola oil
 $\frac{1}{4}$ cup honey

Marinate the chicken: Peel the garlic; cut each clove into 4 pieces. Add the garlic, chipotle chilies, 1 teaspoon adobo sauce (from the can of chilies), vinegar, oil and honey to the food processor work bowl with the onion and cilantro; process until smooth. Pour the marinade over the chicken, toss to coat; cover the bowl with plastic wrap. *OR* If using a zipclose bag, add the marinade to the chicken. seal the bag;

Cook the chicken: When ready to cook the chicken, heat the oven to 400°F. Line one or two rimmed baking sheet pans with a silicone (Silpat) liner *OR* aluminum foil. Transfer the chicken and marinade to the lined baking sheet pans. Roast/bake the chicken at 400°F, turning once to make sure the chicken pieces brown evenly, until cooked through and golden brown, 35 to 45 minutes, or until an instant-read thermometer placed in the center of the meat registers 165°F.*

Garnish and serve the chicken: When the chicken is cooked, remove it from the oven, **GARNISH** with chopped cilantro and red onion; serve immediately.

* For the probe of an instant-read thermometer to be inserted deeply enough to register the temperature correctly in a chicken wing, drumette or drumstick, the thermometer must be inserted lengthwise next to the bone to get the greatest amount of the chicken meat on the thermometer probe. When inserting the probe, however, take care not to allow the probe to touch the bone as the bone is generally a different temperature than the meat. The intent is to take the temperature of the *meat* and *not* the bone. Wipe the thermometer clean immediately after each use to avoid cross-contamination between cooked and uncooked chicken.