

Hatch Red Chile Honey Wings Recipe

With Fresh Red and Pure Green



Recipe Inspired by Fresh Chile Cookin' Group Member Noel Moore

Ingredients:

Wings:

- 24 wings
- 1 tsp Fresh Chile Red Chile Powder
- 1 tsp Fresh Chile Green Chile Powder
- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- 1 tsp Pepper
- 1 tsp Salt
- ½ jar Fresh Red Chile (desired heat level)
- ⅓ cup Fresh Chile Honey
- 4 tbsp softened butter

Dip

- 4 ½ oz bleu cheese crumbles
- 3 tbsp Mayonnaise
- 2 Tbsp Sour Cream
- 4 Tbsp Fresh Chile Pure Green Chile
- Salt and pepper to taste

Instructions:

Dip:

- Mix blue cheese, mayonnaise and sour cream until smooth.
- Stir in Pure Green Chile, salt and pepper to taste.
- Refrigerate and allow to cool/thicken.

Wings:

- Mix seasonings together in large mixing bowls.
- Add wings to a large mixing bowl and mix coating wings evenly.
- Place on grill and cook.
- While the wings are cooking add Fresh Red, Honey and Softened Butter to a saucepan over low heat stirring to soften and mix sauce ingredients. BE CAREFUL NOT TO BURN THE SAUCE.
- Once wings are cooked thoroughly mix into wing sauce and place back on the grill to allow the sauce to set.