

Samfuego's Spicy HinkelHatch Chicken Wings

- 2 lbs chicken wings
- 3 tbl ground coriander
- 1 tbl ground cumin
- 1 tbl kosher salt
- 2 tbl extra-virgin olive oil
- 1/4 cup Samfuego's HinkelHatch hot sauce
- 1/4 stick unsalted butter, melted
- 1/4 cup chopped cilantro
- Zest and juice of 1/2 a lime

Preheat the oven to 400: Dry wing pieces with a paper towel to remove any excess moisture. In a large bowl, toss the wings with the coriander, cumin, kosher salt and olive oil. Spread the wings out on a large rimmed baking sheet and roast for about 35-40 minutes, flipping the wings over after the first 20 minutes. Turn oven to broil and cook for 3-4 minutes until firm, crispy and golden brown.

Put the HinkelHatch, melted butter, cilantro, lime zest and juice in a bowl and stir. Add the wings to the bowl and toss to coat the wings. Serve and enjoy