

FIELD HOUSE GOSE BEER BRINED AND GRILLED HONEY GARLIC CHICKEN WINGS



BRINE FOR 12 HOURS IN THIS :

- 3 pounds of chicken wings
- 2 bottles of Field House Gose beer
- 1 good portion of fresh ginger slice thin approximately $\frac{1}{4}$ cup
- 1 bulb of Russian garlic (crush each clove)
- $\frac{3}{4}$ cup of brown sugar

Pour the 2 bottles of beer in a large pourable measuring bowl . Stir the $\frac{3}{4}$ cup of brown in and add the garlic and ginger. Put the chicken wings into a large zip lock freezer bag and pour the mixed brine into the bag of wings . Seal the bag and put it in a large mixing bowl and then into the fridge . Putting the filled bag in a bowl keeps it more stable in the fridge. Brine for approximately 12 hours.

After 12 hours prepare a thick layer of paper towels on a cookie sheet and put each individual wing on the paper towel surface . This will help absorb the brine . Take another few layers of paper towels to dab the surface of the wings . Once the wings are dried off . You are ready to put them on the Island Grillstone on your grill. Preheat your grillstone on your grill at medium settings for 15 minutes.

Put your wings on the grillstone and turn them every 3 or 4 minutes for 30 minutes .

IF DESIRED , THIS SAUCE CAN BE MADE AHEAD OF TIME :

HONEY , GARLIC AND GINGER SAUCE TO TOSS THE COOKED WINGS IN .

- $\frac{1}{2}$ cup of honey
- 1 $\frac{1}{2}$ tablespoons of Sesame oil
- 3 tablespoons of soy sauce
- Finely shredded fresh ginger (to be roasted on the grillstone)
- Fine chopped 6 large cloves of garlic (to be roasted with the ginger on the grillstone)
- Half of a fresh lemon .

Warm up the honey in a sauce pan so it easily pours over the cooked wings before you toss them in a large bowl . While the honey is warming over the element add the sesame oil and soy sauce . Grill the ginger and garlic on the grillstone with the chicken during the last 10 minutes of the chicken grilling time . Remove the grilled garlic and ginger and put it in the warming honey mixture . Let the ginger and garlic infuse the honey mixture for about 20 minutes . take the grilled wings off of the grill and put them in a large bowl . Squeeze the lemon over the grilled wings and toss . Now take your ginger and garlic infused honey and pour it over the wings and toss again until all your grilled wings are coated in the sauce. Plate and enjoy with your favourite beverage.