



Olive on Tap Cilantro Lime Balsamic Sticky Miso Chicken Wings

INGREDIENTS: 12 chicken wings, tips discarded and wings split * 2 tablespoons *Olive on Tap Persian Lime Olive Oil* * Salt Freshly ground black pepper * 1/3 cup shiro miso (light yellow) * 2 tbs *Olive on Tap 18yr Golden Cilantro Lime Balsamic* * 2 teaspoons fresh lime juice * 1 teaspoon finely grated fresh ginger * 1 teaspoon Asian fish sauce * 1 Thai bird Chile, minced * 3 tablespoons turbinado or light brown sugar * Cilantro leaves and lime wedges, for serving

How to Make It ... **Step 1:** Preheat the oven to 400°. In a large bowl, toss the wings with the oil and season lightly with salt and pepper. Transfer to a rack set over a baking sheet. Bake for about 40 minutes, turning the wings halfway through, until they are golden, crispy and cooked through.

Step 2: In a small saucepan, combine all of the remaining ingredients except the cilantro and lime. Add 3 tablespoons of water and cook over moderately low heat, whisking frequently, until the sugar is dissolved and the glaze is smooth and slightly thickened. **Step 3:** Brush the glaze all over the wings and bake for about 10 minutes longer, until the wings are golden brown and sticky.

Transfer the wings to a platter,
garnish with cilantro and serve with lime wedges