

From the Kitchen of Sheryl Yuengling



Lager Brined Chicken Wings

BRINE

12 oz Yuengling Lager
¼ cup fresh lime juice
2 tsp salt
2 tsp fresh ground ginger
1 tsp black pepper

DRY RUB

2 Tbsp. lemon pepper
seasoning
1 tsp cayenne pepper
1 tsp paprika
1 tsp salt
2 Tbsp. chopped cilantro
for garnish

In a large bowl, whisk together the ingredients for the brine. Pat the wings dry with a paper towel. Add the wings to the brine making sure the wings are fully submerged. Cover and refrigerate for a minimum of 8 hours and up to 12 hours. Place a cooling rack on top of a foil lined baking sheet. Drain the brining liquid, pat the wings dry with a paper towel and lay them on the rack. Refrigerate uncovered for 3-4 hours.

Preheat oven to 400° F.

In a large bowl, mix together the dry rub. Line a baking sheet with foil and place a cooling rack on top. Toss the wings in the dry rub and place on top of the rack. Bake in the oven for 45-50 minutes, flipping the wings once halfway through. Garnish with chopped cilantro.

Yuengling
★ TRADITIONAL ★
LAGER

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