

// GLAZED CHICKEN WINGS

TINCUP
MOUNTAIN WHISKEY



INGREDIENTS

- 2 tablespoons (1/4 stick) butter
- 1 cup chopped onion
- 3 garlic cloves, peeled, thinly sliced
- 1 cup TINCUP® Original Whiskey, divided
- 1 cup ketchup
- 1/2 cup hot pepper sauce (such as Crystal)
- 1/4 cup tomato paste
- 3 tablespoons (packed) golden brown sugar
- 4 lbs. chicken wings
- Blue cheese dipping sauce

DIRECTIONS

1. Melt butter in a heavy large saucepan over medium-high heat. Add onion and garlic; sauté until golden, about 5 minutes. Add 3/4 cup TINCUP® Original Whiskey; boil until most of the liquid is absorbed, 6 to 8 minutes. Whisk in 1/4 cup TINCUP® Original Whiskey, ketchup, hot pepper sauce, tomato paste, and brown sugar. Bring to boil. Reduce heat and simmer until sauce thickens slightly, stirring occasionally, about 10 minutes. Season marinade with salt and pepper. Remove marinade from heat then cool to room temperature.
2. Place chicken wings in a glass baking dish. Pour marinade over and turn wings to coat. Cover and refrigerate overnight.
3. Preheat the oven to 375°F. Line the baking sheet with foil or parchment paper. Place the cooling rack atop the prepared baking sheet. Arrange wings on rack, spacing slightly apart. Spread any remaining marinade from the dish over the wings. Sprinkle it with salt and pepper. Bake wings (still on cooling rack) until cooked through, about 45 minutes.
4. Transfer wings to a serving platter. Serve with blue cheese dipping sauce .

// THEN WE'RE UP

TINCUP
MOUNTAIN WHISKEY



INGREDIENTS

- 2oz TINCUP® Original Whiskey
- 1oz apple cider
- .25oz fresh lemon juice

DIRECTIONS

1. Combine all ingredients into iced mixing tin.
2. Shake.
3. Strain into iced rocks glass.
4. Garnish with a pinch of clove (small amount).