

Guy Fieri

BRICK IN THE WALL WINGS WITH SALSA VERDE

Courtesy Guy Fieri

6 bricks, wrapped in aluminum foil
10 pounds chicken wing sections, brined. Brine recipe follows
2 teaspoons rosemary, dried
2 teaspoons white pepper
2 teaspoons paprika
2 teaspoons salt
2 teaspoons garlic, granulated
1 teaspoon oregano, dried
1 teaspoon sweet basil, dried

Mix all dry ingredients, place in reseal-able baggie or travel safe container

Brine Recipe, to be done at home

2 gallons water
1 1/2 cup kosher salt
1 T black peppercorns
8 cloves garlic, smashed

In a large stock pot, bring half of the water to a boil and add in salt pepper and garlic, remove from heat. Let cool 15-20 minutes, transfer water to a large pot or ice chest lined with a large garbage bag, add in remaining water and enough ice to make water cool, then add wings and twist bag closed, refrigerate for 4 hours. After four hours, drain off brine and rinse wings under cool water. Pat dry and place in large reseal able bags, sprinkle dry rub into bags and rub to coat chicken pieces evenly. Refrigerate until needed. Can be frozen if extended camping trip.

Salsa Verde

1/2 cup basil, fresh
1/2 cup Italian parsley
1/2 teaspoons red chili flakes
1 Tablespoon garlic, chopped
1/3 cup extra virgin olive oil
1/2 teaspoon capers
1 teaspoon anchovy paste
2 Tablespoons roasted red bell pepper, chopped
1 Tablespoon onion, chopped
2 Tablespoons fresh lemon juice
Salt to taste

In a food processor, add all ingredients, and slowly add evoo. Puree until smooth. Prepare at home, pack in travel safe container and refrigerate.

At the campsite:

Heat a BBQ to medium high indirect heat. Remove wings from plastic bags, place on grill and cook covered for 25 minutes. Turn over wings and place foil wrapped bricks on top, cover and cook for 15 more minutes or until chicken is done.

Serve with Salsa Verde



Diners, Drive-Ins & Dives
Ultimate Recipe Showdown
Guy off the Hook
Guy's Big Bite

www.GuyFieri.com

