



Camacho Tailgate Domination Pairing (Camacho Corajo Distillery Edition)

Inferno Jerk Wings w/Habanero-Pineapple Sauce

Ingredients:

12 chicken wings (drums and flats separated)
3 teaspoons dried thyme
1/2 teaspoon ground clove
4 teaspoons kosher salt
2 teaspoons allspice
2 teaspoons paprika
1.5 teaspoons cayenne pepper
2 teaspoons black pepper
1/2 teaspoon nutmeg
2 teaspoons granulated sugar
1 teaspoon brown sugar
1/2 teaspoon cinnamon
2 teaspoon garlic powder
1 teaspoon onion powder

Recipe:

- 1.) Mix together all dry ingredients together in a small mixing bowl.
- 2.) Season chicken wings thoroughly with jerk rub; place in a medium bowl, cover with plastic wrap and marinate overnight.
- 3.) Preheat Big Green Egg/grill to 375 degrees indirect heat.
- 4.) Grill jerk wings on both sides until golden brown, and cooked to internal temperature of 165 degrees; about 30 to 40 mins.
- 5.) Serve hot with habanero pineapple sauce.

Yields: 12 wings and flats

Habanero Pineapple Sauce

Ingredients:

- 1 tablespoon olive oil
- 1.5 cups small diced pineapple
- 1/3 cup white sugar
- 1 minced habanero pepper
- 1 minced red jalapeño pepper
- 2 oz bourbon
- 6 oz pineapple juice

Recipe:

- 1.) Bring pan to medium high heat, and add olive oil.
- 2.) Add peppers to pan and lightly sauté until tender; about 2 to 3 mins.
- 3.) Add bourbon to pan and reduce by 1/3rd, then add pineapple juice, bring to a boil.
- 4.) Add diced pineapples & sugar to pan and reduce to medium high heat.
- 5.) Simmer until diced pineapples become glazed and syrupy; about 5 to 7 mins.
- 7.) Serve on top of wings.

Bourbon Blitz

Ingredients:

- 2 oz bourbon
- 1 oz southern comfort
- 2 oz orange juice
- 1 bottle/can of Hefeweizen beer (wheat beer)
- 1 orange slice

Recipe:

- 1.) In a pint glass add bourbon, southern comfort, and orange juice.
- 2.) Top with Hefeweizen beer, and garnish with orange slice.

Yield: One cocktail