

# Tangy & Spicy Asian Balsamic Marinade

*Yield: 6 to 8 Portions*

<b>Ingredients</b>	<b>Amounts</b>
Ginger, roughly chopped	1 oz.
Garlic, roughly chopped	1 Tbsp.
Serrano chili, seeds removed, roughly chopped	½ ea.
Balsamic vinegar of Modena	3 ½ oz.
Soy sauce	3 ½ oz.
Thai sweet chili sauce	4 oz.
Tamarind liquid	1 Tbsp.
Sesame oil	3 Tbsp.
Gochujang	2 Tbsp.
Brown sugar	3 Tbsp.
Chicken wings	2 lb.
Cilantro leaves	as needed
Sesame seeds	as needed

## **Method**

1. Pound the ginger, garlic and Serrano in a mortar and pestle until you have a smooth paste. Set aside in a small mixing bowl.
2. Stir in the balsamic vinegar, soy sauce, sweet chili sauce, tamarind, sesame oil, gochujang and brown sugar. Adjust for sweetness with a little more brown sugar in necessary.
3. Put the chicken wings in a large mixing bowl. Add ¼ of the marinade or just enough to lightly coat the wings. Refrigerate for at least 1 hour or overnight.
4. Put the remainder of the marinade in a small pot and bring to a boil. Simmer for 5 minutes or until the marinade becomes glossy and syrupy. Reserve.
5. Grill the chicken wings until they are a nice dark color, and are cooked through. Toss the wings into the remaining glaze to coat, and toss with cilantro.
6. Sprinkle with sesame seeds to serve.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Consorzio Tutela Aceto Balsamico di Modena.

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