

Hard Cider Helps Make Entertaining Easy

(NAPSA)—With football season under way, why not take your tailgating eats up a notch? Angry Orchard Crisp Apple is a crisp and refreshing hard cider perfect for any palate no matter what team you're rooting for. The cider's fresh apple aroma and slightly sweet, ripe apple flavor complement the bold flavors of game day fare and also make for great cider cocktails.

If you're looking for a new recipe to get everyone cheering, take a tip from Bravo's "Top Chef Duels" contestant and owner of Gunshow restaurant, Kevin Gillespie, and turn to cider. He notes, "Using Angry Orchard hard cider as an ingredient gives dishes a refreshing, fruit-forward taste with every bite. Hard cider not only adds more flavor to my BBQ, but is also a great universal pairing."

To prove it, he's created the ultimate wing dish: Churrasco Chicken Wings with Angry Orchard Chimichurri.

Churrasco Chicken Wings with Angry Orchard Chimichurri

- 4 large egg yolks
- ½ cup Angry Orchard Crisp Apple
- 2 tablespoons poultry seasoning
- 2 tablespoons kosher salt
- 1 cup canola oil
- 20 whole chicken wings, separated into flats and drums, wing tips discarded
- 14 12" metal skewers

In a food processor, blend the egg yolks, Angry Orchard, poultry seasoning and salt until the yolks fluff, about 30 seconds. With the processor running, put the pusher tube in the top and pour the oil into the tube to emulsify the mixture. Pour ¼ cup of the marinade in a small jar, cover and refrigerate. Place the chicken and remaining marinade in a large zip-lock bag, massaging the chicken and completely covering with the marinade. Zip the top closed, removing any air as you seal the bag. Place the bag in a bowl and refrigerate. Heat grill to medium high. Prepare an area of indirect heat to grill the chicken. Use reserved marinade for basting. Remove the chicken from the zip-lock bag and pat completely dry. Using 2 skewers, pierce the chicken through each end, so you have 2 skewers through



The flavors of fall can enhance your next tailgating party in the form of hard cider and savory chicken wings.

each wing/drumette, leaving a little space between pieces so you have nice, flat, 2-skewer, 6-piece kebabs to work with. After 10 minutes, flip the kebabs, moving them to a new, hot part of the grill, still over indirect heat, and grill another 5 minutes. Baste with the reserved marinade, flip the kebabs and baste again. Grill another 5 minutes for a total cooking time of 20 minutes. Remove the chicken from the grill, brush with the remaining basting sauce and rest for 10 minutes. Serve with Chimichurri Sauce.

Chimichurri Sauce

Makes about 1½ cups

- 1 bunch parsley, stems removed, leaves chopped, to make about ½ cup
- 3 tablespoons fresh oregano, chopped
- ½ cup olive oil
- ¼ cup Angry Orchard Crisp Apple
- 2 tablespoons red wine vinegar
- 1 tablespoon dried oregano
- 1 teaspoon kosher salt
- ¼ teaspoon Espelette pepper
- 1 Granny Smith apple, peeled
- 2 tablespoons finely diced red onion
- 2 teaspoons minced garlic
- ½ teaspoon dried chili flakes

Mix parsley, fresh oregano and olive oil and set aside. In a separate bowl, whisk the cider, vinegar, dried oregano, salt and Espelette pepper until the salt is dissolved. Grate the apple on the largest holes of a box grater onto a paper towel. Stir ¼ cup of the grated apple, onion, garlic and chili flakes into the cider mixture and set aside. Just before serving, mix the oil mixture with the vinegar mixture.

More recipes and information are at www.angryorchard.com.