



# CALLIOPE

● ● ● PAIRS WELL WITH CALLIOPE 2010 VIOGNIER

## LONG WEEKEND WINGS & TATERS

*Roasted chicken wings in a plum tomato basil sauce and roasted baby potatoes*

### INGREDIENTS *(serves 4 as appetizer)*

6 to 10 wings per person seasoned with salt & pepper  
Half onion - diced  
Small can of plum tomatoes – drained  
3 Tbsp olive oil  
1 Tbsp dried basil  
1 large sprig of fresh basil  
1 kg of baby potatoes – cut in half

### COOKING INSTRUCTIONS

- Boil potatoes – 10 minutes
- Drain potatoes & place on buttered baking sheet
- Heat olive oil in skillet on medium heat & add diced onion & dried basil
- Once onions are soft and clear, add tomatoes & season with salt, pepper & fresh basil
- Simmer on low – 15 minutes
- Sear wings in olive oil until crust forms on skins
- Transfer wings to a baking dish and bake at 375° for 35 minutes. After 15 minutes, put potatoes in oven beside wings. Pour tomato sauce over wings for last 10 minutes of baking

### SERVING INSTRUCTIONS

- Place wings and potatoes on platters and serve with crisp summer salad

