

Pomegranate Chicken Wings



Dipping Sauce

2 cups plain yogurt
2 tablespoons lemon juice
2 tablespoons olive oil (Spanish Merula would be nice)
4 teaspoons finely chopped fresh oregano
2 cloves of garlic finely minced or 2 teaspoons Les Mouline Mahjoub sun-dried garlic spread

Wings

coarse salt or Fleur de Sel with grilled spices
freshly ground pepper
36 chicken wings drummies and wings separated
1 14 oz. bottle of pomegranate molasses

Set a fine-mesh sieve over a bowl. Pour in the yogurt and let drain for 1 hour. Discard the whey in the bowl. Turn the thickened, drained yogurt into the bowl and stir in lemon juice, olive oil, oregano, garlic, a pinch of salt and a generous grinding of pepper. Cover and let stand at room temperature for 1 hour.

Prepare grill.

Sprinkle the wings with grilling or coarse salt and freshly ground pepper. Grill, turning frequently and brushing with pomegranate molasses, until tender and glazed, about 20 minutes.

Serve with yogurt sauce for dipping.