

## Margarita chicken wings

Tangy, a little salty, and not too sweet.

**PREP AND COOK TIME** 25 minutes, plus at least 3 hours to marinate

**MAKES** 20 pieces, serving 4 to 6

**10 chicken wings (about 2 lbs.)**

**Margarita Marinade (recipe precedes)**

**Lime wedges**

1. Rinse wings, pat dry, and cut apart at joints. Put in a resealable plastic bag with marinade. Seal and refrigerate, turning occasionally, at least 3 hours and up to overnight. Remove wings; reserve marinade.

2. Preheat oven to 500°. Line a large baking pan with aluminum foil and coat lightly with oil. Arrange wings skin side up and brush with reserved marinade.

3. Bake wings until golden brown, about 10 minutes. Turn over, brush with marinade, and bake another 5 to 6 minutes. Turn once more, brush with marinade, and bake until skin is brown and glossy, 2 to 4 minutes. Serve warm, with lime wedges.

**PER SERVING** 246 CAL., 41% (100 CAL.) FROM FAT; 15 G PROTEIN; 11 G FAT (3.1 G SAT.); 4.9 G CARBO (0 G FIBER); 373 MG SODIUM; 48 MG CHOL.

## Martini marinade

In a bowl, whisk together  $\frac{1}{2}$  cup **dry gin**,  $\frac{1}{4}$  cup **sweet vermouth**, 1 tbsp. freshly grated **lemon zest**, and 8 peeled, lightly crushed whole **garlic cloves**. Makes 1 cup, enough for up to 2 lbs. fish.

## Martini mahimahi

Meaty mahimahi stands up to olives' boldness.

**PREP AND COOK TIME** 25 minutes, plus about 20 minutes to marinate

**MAKES** 4 servings

**NOTES** Don't marinate for more than the recommended time; otherwise, the alcohol will "cook" the fish.

**4 boned, skinned mahimahi fillets (6 oz. each)**

**Coarse kosher salt and freshly ground black pepper**

**Martini Marinade (recipe precedes)**

**2 tbsp. olive oil**

**$1\frac{1}{2}$  cups pimiento-stuffed green olives, halved**

**2 tbsp. fresh lemon juice**

**$\frac{3}{4}$  cup reduced-sodium chicken broth**

**1 tbsp. each vermouth and gin**

**2 tbsp. butter**

1. Season fish with salt and pepper. Put in a 1-gal. resealable plastic bag and add marinade. Seal bag and marinate at room temperature about 20 minutes. Drain, saving garlic, and discard marinade. Blot fish and garlic with paper towels to avoid dripping alcohol near the heat.

2. Heat oil in a large nonstick frying pan over medium-high heat. Add fish, garlic, and olives. Cook fish until browned on one side, 3 to 4 minutes. Turn over and cook until cooked through but still moist in the center, 2 to 3 minutes more. Remove pan from heat and transfer fish to a platter, leaving garlic and olives in pan.

3. Pour lemon juice and chicken broth into pan and stir to pick up brown bits, then stir in vermouth and gin. Return pan to high heat and boil until reduced by half, about 3 minutes. Stir in butter to thicken. Pour sauce with olives and garlic over fish.

**PER SERVING** 365 CAL., 50% (182 CAL.) FROM FAT; 33 G PROTEIN; 20 G FAT (5.5 G SAT.); 3 G CARBO (1.4 G FIBER); 3,541 MG SODIUM; 140 MG CHOL. ■