



BBQ Chicken Wings

Oscar · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

9 hrs

Description

This yummy honey barbeque sauce is great on chicken wings pork or short ribs The soy sauce and oyster sauce hint at an Asian inspiration while the gin gives it an undeterminable edge

Ingredients

- - ½ cup teriyaki sauce - 1 cup oyster sauce - ¼ cup soy sauce - ¼ cup ketchup - 2 tablespoons garlic powder - ¼ cup gin - 2 dashes liquid smoke flavoring - ½ cup white sugar - 1 ½ pounds chicken wings
- separated at joints
- tips discarded - ¼ cup honey

Instructions

1. In a large bowl
2. mix the teriyaki sauce
3. oyster sauce
4. soy sauce
5. ketchup
6. garlic powder
7. gin
8. liquid smoke
9. and sugar. Place the chicken wings in the bowl
10. cover
11. and marinate in the refrigerator 8 hours or overnight. Preheat the grill for low heat. Lightly oil the grill grate. Arrange chicken on the grill
12. and discard the marinade. Grill the chicken wings on one side for 20 minutes
13. then turn and brush with honey. Continue grilling 25 minutes
14. or until juices run clear. Ligia Note The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
15. ingredients
16. cook time
17. etc.
18. the actual amount of the marinade consumed will vary.