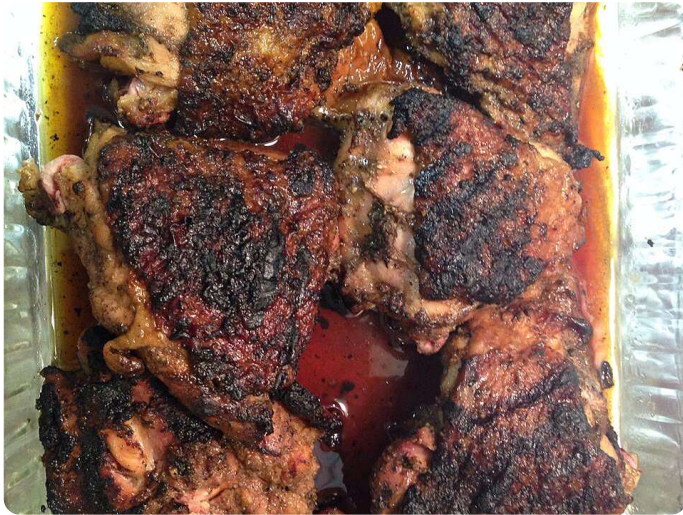




ColaBrined Chicken Wings

Oscar · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 20 mins

Description

These easy wings make a great meal when paired with rice and a veggie or as part of a picnic with potato salad and baked beans

Ingredients

— - ½ cup kosher salt - 1 liter cola-flavored carbonated beverage - 4 pounds chicken wings - ½ cup vegetable oil - ¼ cup packed brown sugar - 2 tablespoons kosher salt - 2 tablespoons garlic powder - 2 tablespoons ground black pepper - 2 tablespoons ground mustard - 4 teaspoons paprika

Instructions

1. Pour 1/2 cup kosher salt and the cola into a resealable plastic bag
2. mix until the salt dissolves. Add the chicken wings
3. coat with the brine
4. squeeze out excess air
5. and seal the bag. Brine in the refrigerator for 2 hours. While the chicken is brining
6. stir together the vegetable oil
7. brown sugar
8. 2 tablespoons kosher salt
9. garlic powder
10. black pepper
11. mustard powder
12. and paprika in a small bowl to form a paste; set aside. Preheat an outdoor grill for medium heat
13. and lightly oil the grate. Drain the chicken wings in a colander set in the sink
14. then pat dry with paper towels. Place the wings into a large mixing bowl
15. then mix in the spice paste until evenly coated. Grill the wings on the preheated grill
16. turning occasionally
17. until the chicken is no longer pink at the bone
18. 10 to 15 minutes. Editor's Note The nutrition data for this recipe includes the full amount of the brine ingredients. The actual amount of the sodium consumed will be much less.