

ECU Tailgate Wings

Oscar · 28/09/2024

**Prep Time**

1 day

Difficult

Medium

Servings

1 day 40 mins

Description

This recipe has been passed on for years and years of tailgating at East Carolina University down in Greenville NC My friend was the originator of this recipe and there is never a time we go out tailgating for the football games and a person does not ask for this recipe If you are a wing lover than you will truly enjoy these They bring out all the key things to make wings taste GREAT It give you sweetness zing and as much kick as you desire So give it a try and I promise you will enjoy

Ingredients

- - 1 cup water - ½ cup soy sauce - ½ cup Worcestershire sauce - ¼ cup minced fresh ginger root - ¼ cup white sugar - 2 limes
- quartered - 1 pinch red pepper flakes
- or to taste - 3 pounds chicken wings

Instructions

1. Combine the water
2. soy sauce
3. Worcestershire sauce
4. ginger
5. sugar
6. limes
7. and red pepper in a gallon-sized sealable bag; seal and shake to combine. Add the chicken wings; refrigerate 24 to 48 hours. Preheat an outdoor grill for medium-low heat and lightly oil grate. Drain the marinade from the wings and discard. Cook the wings on the heated grill
8. turning occasionally
9. until juices run clear
10. 25 to 30 minutes.