

Less than 30 minutes

Serves 8

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Ingredients:

- 3kg chicken wings
- Salt and milled pepper
- Handful chives, chopped, for serving

Marinade:

- $\frac{2}{3}$ cup (180ml) PnP tomato sauce
- $\frac{1}{3}$ cup (80ml) bourbon or whisky
- $\frac{1}{4}$ cup (60ml) maple syrup
- 2 Tbsp (30ml) tomato paste
- 1 small red chilli, seeds removed and finely chopped + extra to serve

Method

1. Season wings and cook over hot coals until skin has crisped slightly, about 6-8 minutes.
2. Mix marinade ingredients together.
3. Toss chicken wings in marinade and return to coals until cooked through and sticky, about 10-12 minutes, turning and basting with leftover marinade as it cooks.
4. Sprinkle with chives and chilli.
5. Serve with plenty of napkins.

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