Less than 30 minutes Serves 8 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

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

## Marinade:

- <sup>2</sup>/<sub>3</sub> cup (180ml) PnP tomato sauce
- <sup>1</sup>/<sub>3</sub> cup (80ml) bourbon or whisky
- <sup>1</sup>/<sub>4</sub> 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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