

More than 1 hour

Serves 4-6

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 2 cups (500ml) white wine
- Juice (60ml) and grated peel of 1 lemon
- 2 tsp (10ml) salt
- 12 chicken wings
- 1 tub (120g) PnP hummus
- Glug olive oil
- Squeeze lemon juice
- Handful fresh parsley, chopped

Method:

1. Combine white wine, lemon juice, grated peel and salt.
2. Marinate chicken wings in wine mixture for 1 hour.
3. Braai wings for 15-20 minutes over medium heat, turning regularly.
4. Combine hummus, olive oil, lemon juice and parsley.
5. Serve wings hot off the coals with hummus dip.