

45 minutes (plus marinating)

Serves 6-8

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Ingredients:

Marinade:

- 1 bottle (500ml) buttermilk
 - 2-3 Thai red chillies
 - 3cm knob fresh ginger, grated
 - 3 cloves garlic, crushed
 - 1 tsp (5ml) salt flakes or fine salt
 - Handful fresh coriander
 - Juice (60ml) and grated peel of 1 lemon
 - 1 Tbsp (15ml) mild curry powder
 - 2 tsp (10ml) turmeric
 - 1 tsp (5ml) each ground coriander and ground cumin
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- Salt and milled pepper
 - 1 packet (16) chicken wings, cut into buffalo wings
 - 1 packet (6) chicken drumsticks
 - Herby yoghurt or chutney, for dipping
 - Sliced fresh jalapeños, for serving (optional)

Method

1. Combine all ingredients for the marinade and set aside.
2. Season chicken and place in a bowl with marinade. Toss to coat evenly.
3. Marinate for 1-2 hours at room temperature, tossing often (or in the fridge overnight, removing 1 hour before braaiing).
4. Remove chicken from marinade, brushing off excess (or the drippings might extinguish your braai coals).

5. Braai chicken over medium-hot coals, grilling wings for 15-18 minutes and drumsticks for 20-25 minutes, until crispy on the outside and cooked all the way through.
6. Serve on a platter with dipping sauce and chillies, if using.

COOK'S NOTE:

To cut chicken wings into buffalo wings, use kitchen scissors or a sharp knife to cut off the wing tips (pointy end) - you can use these for stock. Separate the two remaining wing sections at the joint connecting them.

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