

1 hour

Serves 6-8

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Ingredients:

Chilli chicken wings:

- 16-20 chicken wings
- Salt and milled pepper
- 1 tsp (5ml) garlic powder
- 2 red chillies, deseeded and chopped
- Juice of 1 lemon
- 3 Tbsp (45ml) olive oil
- 2 Tbsp (30ml) smoked paprika
- 2 tsp (10ml) ground chipotle chilli or cayenne pepper
- 10 sprigs fresh thyme, leaves picked

Sticky sweet chilli chicken skewers:

- 3 packets ( 12) chicken thighs, deboned leaving skin on
- Salt and milled pepper
- $\frac{3}{4}$  cup (180ml) water
- $\frac{1}{2}$  cup (125ml) sugar
- $\frac{1}{2}$  cup (125ml) rice or white wine vinegar
- 2 Tbsp (30ml) soy sauce
- 4 cloves garlic, finely chopped
- $\frac{1}{2}$  tsp (3ml) paprika
- 1-2 fresh chillies, chopped finely (optional)
- 1-2 Tbsp (15-30ml) sambal oelek (or chilli paste of choice works too)
- 2-3 tsp (10-15ml) cornflour, mixed with a little water to create a runny paste

Grilled pineapple:

- 1 pineapple
- 2 tsp (10ml) chipotle powder or cayenne pepper
- 1 tsp (5ml) smoked paprika
- 3 Tbsp (4ml) brown sugar
  
- Corn chips, sriracha mayo, limes and sliced chilli for serving (optional)

## Method

### **COOK'S NOTE**

Cut chicken into buffalo wings using a kitchen scissor, discarding the tiny tip on top and then cutting wing in two at the joint in the centre.

1. Cut chicken wings into smaller portions, buffalo-wing style (see cook's note). Season well.
2. Combine remaining chicken wing ingredients to make wet rub.
3. Cover chicken wings with rub, using your fingers to spread mixture evenly.
4. Set aside at room temperature for 20-30 minutes for flavours to infuse.
5. Thread 2 chicken thighs on a skewer, making about 7-10 skewers. Season well.
6. For sweet chilli sauce, combine water, sugar, vinegar, soy sauce and garlic in a pot and bring to a simmer, cooking for 5 minutes.
7. Add spice and chilli paste and cook for another 2-3 minutes.
8. Stir in cornflour, turn up heat to a bubbling simmer and cook for 2-3 minutes until thick and glossy.
9. Braai skewers over hot coals for 10-12 minutes, until skin is charred.
10. Halfway through braaiing, start basting chicken skewers all over with sauce, braaiing for another 10 minutes.
11. Cut whole pineapple into 6 wedges (keeping skin on, if you like).
12. Rub pineapple with spice and sugar.
13. Prepare medium-hot braai coals – you're ready to braai when you can hold your hand above grid for 7 seconds.
14. Place chicken wings, skewers and pineapple on braai grid.

15. Braai chicken wings and pineapple for 12-15 minutes over the hottest spot
16. Braai chicken skewers for 20-25 minutes, starting to baste chicken skewers halfway through cooking. Keep on basting skewers when turning every 2-3 minutes until chicken is cooked through.
17. Serve wings, skewers and pineapple on a platter for serving.

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