
Grilled Sweet Chili Chicken Wings

Description

Grilled Sweet Chili Chicken Wings with a tangy, garlicky marinade and a sweet-spicy kick!? Perfect for BBQs, game day or anytime you're craving bold Thai-inspired flavor!

Total time: 1 hr 50 min Yield: 4 to 6 servings

Ingredients

- 3 lb chicken wings
- 3 Tbsp garlic
- 3 Tbsp ginger
- 2 Tbsp green or red curry paste
- 5 oz tempura sauce
- 12 oz sweet chili sauce
- 2 Tbsp fish sauce
- 1 bunch cilantro

Prep Time: 1 hr 15 min Cooking Time: 35 min Total Time: 1 hr 50 min

Instructions

To make the marinade, blend the garlic, ginger, curry paste, tempura sauce, sweet chili sauce, fish sauce and cilantro until smooth. Place the chicken wings in a large bowl or pan and coat them evenly with half of the marinade. Cover and refrigerate for at least one hour, or ideally overnight for deeper flavor. Reserve the remaining marinade.

When ready to cook, preheat the grill to medium-high heat. Grill the wings for about 10 to 12 minutes, turning occasionally, until they develop a nice char and are partially cooked through. While grilling, preheat the oven to 400°F. Transfer the wings to an oven-safe dish, pour the remaining marinade over them, and bake for 20 to 25 minutes, or until the wings are fully cooked and caramelized. Serve hot with your favorite side dishes and optional fresh herb garnish.

Recipe brought to you by:

Chef Ryan Covert