



Naf's Famous BBQ Chicken Wings

Serving:

4-6 (for average appetites)

Type:

Meat

Author:

Naf Hanau

Ingredients:

2 T olive oil

1 onion, diced

4lbs Sara's Spring Chicken pieces (wings, or other parts)

1/3 cup ketchup

1/3 cup mustard

1/3 cup honey

4 cloves fresh garlic, minced

1 tsp black pepper
1 1/2 T curry powder
1 T cumin
1 tsp paprika
1 tsp cayenne pepper
2 oz. whiskey (optional)

Directions:

Heat oil in a pan over medium heat.

Add onion and saute until caramelized, 10-12 minutes.

Place chicken in a plastic bag or Tupperware container.

Add onions and remaining ingredients.

Seal and shake to evenly coat the chicken.

Marinate for 30 minutes or overnight in the refrigerator.

Light coals (Naf recommends natural hardwood charcoal) and bank along the outsides of the grill.

Arrange chicken in center of the grill (not directly above the coals).

Cover and grill for 10-30 minutes, depending on the size of the pieces.

Uncover and turn chicken; Cover again and cook an additional 5-15 minutes until desired internal temperature is reached.