



# Sweet and Spicy Chicken Wings

## FROM THE LK'S KITCHEN

### Ingredients:

- 1 kg Chicken wings (12 chicken wings)
- Optional: Chillies & Spring Onion for Serving

### For The Marinade:

- 15ml Sunflower oil
- 45ml Braai & Grill Spicy BBQ
- 5ml Peri-Peri Sauce
- 45ml Honey
- 30ml Soy sauce
- 60ml Tomato sauce

### Directions:

1. Get your braai ready for the chicken wings.
2. In a small bowl combine all the marinade ingredients and set aside.
3. Braai the wings for 20 minutes over medium-to-hot coals, to ensure the chicken skin become crispy and are almost ready.
4. Remove the wings from the braai.
5. Add the chicken wings to the marinade and toss them around to ensure they are well coated.
6. Return the wings to the coals and braai +-5 minutes or until the sauce is glazed and wings are sizzling brown. Serve and enjoy!