

Whisky Chicken Wings



Ingredients

1.5kg chicken wings and drumettes	1/2 cup chicken stock
3/4 cup whisky or bourbon	1 tbsp soy sauce
2 tsp fresh ginger, grated	3 tbsp tomato sauce
2 cloves garlic, crushed	1 tsp smoked paprika
Pinch salt	Fresh parsley, chopped, to garnish
1/2 cup brown sugar	Toasted sesame seeds, to garnish
1/3 cup maple syrup	

Directions

Step 1 – Place the chicken wings in a large bowl. Combine the whisky, ginger, garlic and salt and add to the bowl. Toss the wings to coat in the marinade and set aside for at least 1 hour.

Step 2 – Prepare the BBQ for indirect cooking over medium heat (180 – 200°C). Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.

Step 3 – When the BBQ has reached temperature, drain the marinade from the wings and reserve. Place the wings in a single layer on the grill, away from direct heat and close the BBQ lid. Bake the wings for around 30 minutes, turning halfway through cooking, until the wings are browned and cooked through.

Step 4 – While the wings are cooking, add the reserved marinade to a saucepan, along with the brown sugar, maple syrup, chicken stock, soy sauce, tomato sauce and paprika. Bring to a boil and then simmer for around 20 minutes, stirring regularly, until the sauce thickens.

Step 5 – Once the wings are cooked, remove from the BBQ, place into a large bowl and coat the wings lightly with the sauce, then serve immediately, garnished with parsley and sesame seeds and with the remaining sauce on the side.

