



SMOKY HICKORY CHICKEN WINGS



HEAT LEVEL 🔥🔥🔥

Enjoy our Smoky Hickory Chicken Wings - perfectly smoked and seasoned, delivering a burst of hickory flavor in every mouthwatering bite.

20 Mins

4 Servings

INGREDIENTS

12 chicken wings

HICKORY AND CRANBERRY BASTING SAUCE

200 ml (¾ cup) Spur Hickory Basting

125 ml (½ cup) cranberry sauce

2 cloves garlic, crushed

5 ml (1 tsp) grated lemon rind

45 ml (3 Tbsp) fresh lemon juice

15 ml (1 Tbsp) cooking oil

5ml (1tsp) Spur Texas Steak Spice

Freshly ground black pepper, to taste

Salt to taste

METHOD

- 1 Place chicken wings in a container.
- 2 Basting sauce: Mix all the ingredients together and pour over wings. Cover and leave to marinate in fridge for about 4 hours, or overnight if preferred.
- 3 Place wings on grid over moderate coals or under oven grill. Grill for 12-15 minutes until golden brown. Turn frequently and baste with sauce.

VARIATIONS

- 1 Serve wings with a salad such as coleslaw, or with any dip of your choice.
- 2 For a spicy marinade, add: 3 ml (½ tsp) ground cumin, 2 ml (¼ tsp) ground ginger and 2 ml (¼ tsp) ground cinnamon.

