

SPICY ASIAN WINGS

Prep time: 10 minutes
Cook time: 10 minutes
Serves 6 people



INGREDIENTS

- 2 tablespoons Extra-Virgin Olive Oil
- 1/2 cup Honey
- 1kg Chicken Wings
- 1 cup Soy Sauce
- 1 tablespoon Fresh Ginger, grated
- 2 tablespoons Cilantro Leaves, freshly chopped
- 2 Garlic Cloves, minced
- 1 Lime, juiced
- Salt and Black Pepper, freshly ground
- Sesame Seeds, for garnish

Together, made better, with you:

INSTRUCTIONS

1. Place wings in a self-sealing bag and pour over the soy sauce, ginger, cilantro, garlic, honey, olive oil and lemon juice. Make sure to coat all the wings and leave to marinate in the refrigerator for a minimum of 2 hours or overnight for best results.
2. Remove wings from marinade and keep the marinade in a little bowl. Season the wings with salt and pepper and pre-heat your braai to low heat.
3. Cook the wings, turning often basting **them with marinade on every turn.**
4. Cook until the wings are sticky and cooked through. Garnish with sesame seeds and serve.