

# barbecued chicken wings



Total Time: **1 hour 5 minutes**

Prep Time: **40 minutes**

Cook Time: **25 minutes**

## ingredients (Servings: 6)

4 pounds chicken wings

1/4 cup olive oil

1/4 cup lemon juice

1 Tablespoon Worcestershire sauce

1 Tablespoon spicy paprika

1 teaspoon red pepper flakes

1 Tablespoon curry powder

1 teaspoon Dijon mustard

1/4 cup ketchup

3 scallions, thinly sliced

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Salt and pepper, to taste

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## directions

**step 1:** Rinse and pat dry chicken wings and place in a Ziploc® Brand Storage Bag (gallon size).

**step 2:** To make the marinade, add all remaining ingredients in a bowl and whisk to combine.

**step 3:** Pour this marinade into the Ziploc® Brand Storage Bag, seal and toss to coat the wings evenly. Place in refrigerator and marinate for 30 minutes.

**step 4:** Preheat grill over medium fire.

**step 5:** Remove the chicken wings from the

marinade. Save marinade for use later in Step 6. Pat the chicken wings dry with a paper towel.

**step 6:** Sprinkle the chicken wings with salt and pepper and then grill, turning regularly and brushing with the reserved marinade for about 25 minutes, until cooked thoroughly.