

★ U.K. ★ BBQ ★ Week ★ 19TH - 28TH AUGUST 2017



Indirect grill



60 mins



£6



4 servings

RECIPE

Angus & Oink Chicken Wings



INGREDIENTS

1kg wings
20g Angus and Oink "The General Rub" (you can add more to taste if you like them spicy)
10g baking powder
10g self raising flour
1 pint buttermilk
Angus & Oink Rampant Angus Sauce

METHOD

1. Soak the wings overnight in the buttermilk, if you can't get buttermilk you can use 250ml milk with 1Tbs of lemon juice. I like to separate the wings at the joint but you can leave them intact if desired. After marinating take them out of the milk, drain but don't pat dry.
2. Mix the baking powder, rub and flour together in a bowl and toss your wings. Put them on a plate and leave in the fridge to dry for 30 mins.
3. We are lucky to have a rotisserie basket but you could cook them indirect on the grill turning a few times. Cook for 40 mins.
4. Remove from bbq, and toss in sauce of choice, in this case Rampant Angus Scotch Bonnet Ketchup. Serve with blue cheese sauce and celery.

Recipe from Chillin N Grillin NI. Check us out on Facebook: [Chillin N Grillin NI](#) or Twitter [@grillin_ni](#)

With thanks to our sponsors Angus & Oink

