



Smoky Hickory Chicken Wings



A SPICY AND SWEET FLAVOUR TAKES THESE WINGS TO THE NEXT LEVEL.

INGREDIENTS

- 12 chicken wings

HICKORY AND CRANBERRY BASTING SAUCE

- 200 ml ($\frac{3}{4}$ cup) [Spur Hickory Basting](#)
- 125 ml ($\frac{1}{2}$ 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.

TIP

1. Serve wings with a salad such as coleslaw, or with any [dip of your choice](#).

VARIATION

1. For a spicy marinade, add: 3 ml ($\frac{1}{2}$ tsp) ground cumin, 2 ml ($\frac{1}{4}$ tsp) ground ginger and 2 ml ($\frac{1}{4}$ tsp) ground cinnamon.