



brandily marinated chicken wings

Chicken wings everything in life better. My brandily marinated grilled chicken wings are truly flavorful and ridiculously easy to prepare!



Ingredients

3 oranges, juiced

6 cloves of garlic, minced

1 sprig of rosemary

1/4 cup of brandy

3 tablespoons of apple cider vinegar

2 tablespoons of brown sugar

For seasoning

1/2 a tablespoon of black pepper

1/4 teaspoon of turmeric

1/2 a tablespoon of coriander powder

Method

Put all the ingredients of the marinade in a saucepan and bring to a boil. Once it has slightly reduced/thickened, take from the heat and allow to cool to room temperature. Then pour this over the wings and allow this to marinate overnight.

After the marination time is over, drain the excess liquid from the bowl and season the wings with the turmeric, coriander powder and black pepper and proceed to grill them.

Once they are done, garnish with the coriander and dig in.



SERVE WITH: your favorite starch and a side of veggies

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/brandy-marinated-chicken-wings/>