



chili wings in  
orange whiskey bbq  
sauce

One of my favorite chicken recipe to date has to be these wings in orange whiskey sauce!! I know you will fall in love with them as much as I have!<3 <3



## Ingredients

1 red onion, finely chopped	Salt to taste
4 cloves of garlic, finely chopped	8 chicken wings
1 cup of ketchup	1 tablespoon of dried rosemary
3/4 cup of whiskey	5 cloves of garlic
3 tablespoons of brown sugar	5 tablespoons of Apple Cider Vinegar
1/4 a teaspoon of cayenne pepper	1/2 a teaspoon of chili flakes
1/2 a tablespoon of black pepper	1/2 a teaspoon of black pepper
1 teaspoon of orange zest	2 heaped tablespoons of royco
1/2 an orange, juiced	

## Method

For the chicken, place them in a container and add the rosemary, four minced garlic cloves, and apple cider vinegar. Let it marinate for 24-72 hours refrigerated. Once done, boil your wings with the contents of the marinade until cooked through. Put your spices in a bowl and add a bit of water to make a paste. Dip your wings until coated and proceed to fry, set aside.

For the sauce, add the garlic, red onion, chili into a sauce pan. Once softened and fragrant, add the ketchup, orange zest, pepper, and orange juice then let this simmer for about 5-7 minutes. Then add your whiskey and let this simmer for another 7 minutes on low heat until all the flavors come together. Once this is done, add the wings into your pan, coat them in your sauce then serve.



SERVE WITH: with your fave starch and veggies you like best <3

---

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