

Sticky chicken wings with honey-lime glaze

Total time **655 mins** 20 mins preparation time 35 mins cooking time 600 mins marinating time

Nutritional facts (per portion):
2761 kJ / 660 kcal

Fat: **36 g** Protein: **53 g**
Carbohydrates: **34 g**

INGREDIENTS

2 portion(s)

Meat:

6 chicken wings
2 tsp Kikkoman Naturally
Brewed Soy Sauce
1 tsp dried garlic powder
1 tsp garam masala powder
0.5 tsp ground black pepper

Sauce:

30 g plum puree or plum jam
60 ml honey
3 tbsp Kikkoman Sauce for Rice
- sweet
1 tbsp Kikkoman Naturally
Brewed Soy Sauce
1 tbsp lime juice
2 tbsp ketchup
1 tbsp mustard

To serve:

50 g roasted peanuts
2 tbsp chives

PREPARATION

Step 1

6 chicken wings - **2 tbsp** Kikkoman Naturally
Brewed Soy Sauce - **1 tsp** dried garlic powder - **1**
tsp garam masala powder - **0.5 tsp** ground black
pepper
Season the wings with the spices and Kikkoman
Soy Sauce, ensuring they are well-coated, then
wrap in cling film. Refrigerate overnight (8 – 10
hours).

Step 2

Barbecue the wings over a high heat (220 - 230 °C)
for 3 - 4 minutes until they have a nice charred
colour, then reduce the heat to 160 – 170 °C and
move the wings to the edge of the grill to avoid
excessive heat. Cover with the barbecue lid and
cook for a further 30 minutes.

Step 3

30 g plum puree or jam - **60 ml** honey - **3 tbsp**
Kikkoman Sauce for Rice - sweet - **1 tbsp**
Kikkoman Naturally Brewed Soy Sauce - **1 tbsp**
lime juice - **2 tbsp** ketchup - **1 tbsp** mustard
Mix all the ingredients well to produce a nice,
glossy sauce.

Step 4

50 g roasted peanuts - **2 tbsp** chives
Glaze the wings with the sauce prepared in step 3,
ensuring they are well coated.

Crush the peanuts in a mortar and sprinkle over
the wings. Chop the chives and scatter over the
wings, too.

