

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):
2,761 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

Grill 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 the grill 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.

