



PERI PERI CHICKEN WINGS

- 1 cup soy sauce
- 1/8 cup peri peri peppers
- 1/4 cup teriyaki sauce
- 2 cloves garlic, minced
- 3 tablespoons brown sugar
- 1 tablespoon honey
- 1/4 cup orange marmalade
- 1/2 teaspoon cayenne pepper
- 2 pounds chicken wings

Combine first eight ingredients and mix thoroughly; add the chicken wings which you've poked in several places with a fork. Marinate in the refrigerator for 2 to 4 hours.

Drain the wings and pour the marinade into a saucepan. Boil for 12 minutes then use for a baste for the wings.

Preheat the grill to 300° F.

Place the wings on the hot grill, turning and basting often, and grill until the tips are just beginning to char, and the chicken is crisply browned all over. Wings should be browned yet moist when done. Internal temperature should be

Serves 8 to 10

