



**BARBEQUED CHICKEN WINGS (Honey Hot / Original)**

- 24 chicken wings
- 2 tsp ground ginger
- 1/2 cup vinegar
- 2 cups Cattle Boyz Original or Honey Hot BBQ Sauce
- freshly ground black pepper

In a bowl, combine Cattle Boyz with vinegar, ginger and pepper, mix well. Rinse chicken wings and split at joint, discarding tip (this step is optional, whole wings work just fine). Place in a bowl or baking dish and cover with marinade, ensuring all wings are covered. Cover with plastic wrap and refrigerate for at least two hours, overnight will give the best results.

Preheat oven to 350 F. Transfer the wings to an ovenproof dish (if they were marinading in an ovenproof dish, remove from the refrigerator for about 20 minutes prior to baking), place in the oven and bake in the oven for 30 minutes. Turn after 15 minutes.

Preheat your oven or barbecue grill to medium heat. Remove the wings from the oven, drain and reserve marinade. Place the wings on the broiler pan or barbecue grill and cook for 5-10 minutes, brushing with the reserved marinade, until brown and crispy. Serves 6