

Manawa Honey Lemon Chicken Wings

Kids and adults alike love the humble chicken wing for party snacks and the old finger licking goodness at home in front of the fire. This recipe makes it even easier by soaking some bamboo skewers and threading each of the wings on one. Easy to cook and even easier to eat.



Makes 8 skewers

Ingredients

3 tbsps Manawa Honey, lightly warmed
8 chicken wings, pointed tip removed, skin-on
2 cloves garlic, minced
2 tbsps fresh lemon juice
 $\frac{1}{2}$ tsp cumin
Scant $\frac{3}{4}$ tsp turmeric powder
Pinch of cayenne pepper
Salt and pepper to season
1 tbsp oil of choice
8 bamboo skewers

Method

In a medium sized bowl add the garlic, Manawa honey, lemon juice, spices, pepper and salt. Combine well and then add the chicken wings and turn to cover all the chicken. Cover and rest in fridge for 2 hours.

Soak bamboo skewers in water for 1 hour. About 30 minutes before heating the grill, remove the chicken from the fridge

and let sit at room temperature. Heat the grill in your oven or bbq on medium.

Thread the chicken on the skewers and glaze them with the remaining marinade. Grill on bbq or in the oven over medium heat, turning occasionally until cooked through, about 10 to 15 minutes.