

Grilled Lemon Basil Chicken Wings Recipe

Ingredients: Oven preheated to 180°C

80 g lemon basil leaves, coarsely pounded
8 cloves garlic, peeled and coarsely pounded
200 ml plum sauce
80 ml cider vinegar
100 ml Hoisin sauce
80 ml honey
2 teaspoons sesame oil
20 chicken wings

Method:

Combine all the ingredients except the chicken wings together. Mix the chicken wings well in the marinade until well coated. Place into an airtight container and keep refrigerated overnight preferably or for just 6 hours. Drain from marinade and place on the wire rack in the oven, making sure there is a tray to collect the drips. Bake in a preheated oven, basting the chicken wings occasionally with the marinade.

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