



Chinese Style Barbecued Chicken Wings

Who just doesn't like wings, sticky fingers and all! Get out the napkins. These make great appy's too! Don't leave out the five-spice, it adds a delicious dimension to the chicken! If you prefer, you can use bone-in chicken thighs. Delicious!!

Makes Approximately 4 Servings

1/3 cup hoisin
1/3 cup freshly squeezed orange juice
1 Tbsp. soy sauce
3 cloves garlic, minced
1 Tbsp. minced gingerroot
1 tsp. grated orange rind
1 tsp. Chinese five-spice powder**
¼ to ½ tsp. Sambal Oelek (chili paste) or to taste
2 lbs chicken pieces
1Tbsp. liquid honey

Stir together hoisin, orange juice, soy sauce, garlic, ginger, orange rind, Chinese five-spice powder & Sambal Oelek; pour over the chicken in a glass or ceramic dish large enough to hold the chicken in one layer, turning to coat all the pieces. Marinate in the fridge for 4 hours or overnight.

Preheat your barbecue medium-high (375 – 400 F) & prepare it for indirect cooking by placing a drip pan under where the chicken will be cooking. Place the chicken on the barbecue skin-side down & cook for 20 minutes, lid on.

In the meantime, place the marinade in a small pot, bring to a boil & boil for 1 minute, add the honey; remove from the heat & reserve until ready to turn the chicken over.

After the 20 minutes, remove the lid, brush the chicken with the reserved marinade; turn the chicken over, brush with the remaining marinade; cover with the lid and continue to cook another 10 – 15 minutes more or until all the chicken is cooked and nicely browned.

****If you would like to make your own fabulous Chinese five-spice, [click here](#).**

Phyllis

