



# STICKY CHICKEN WINGS

**Ingredients:**

Gingerrub  
YAKINIKU Japanese Smoked Salt  
YAKINIKU Japanese Szechuan  
Pepper  
2 tbsp sugar  
1 tbsp ginger powder  
2 tbsp smoked paprika  
2 kg chicken wings  
Ginger beer glaze  
  
750 ml ginger beer (Bundaberg)  
1 tbsp tomato puree  
2 tbsp orange marmalade  
1 tbsp apple cider vinegar  
1 tbsp butter  
1 spring onion  
soy sauce

Light the charcoal and heat the YAKINIKU® to a temperature of 150 °C and place the pro set in the Kamado. Then place the cast iron grid on the highest level in the multi-level lift. Now let the Kamado heat up further to 160 °C.

Mix the chicken wings with smoked paprika, sugar, ginger powder, Japanese Smoked Salt and a little Japanese Szechuan Pepper. Season the chicken wings evenly on all sides. Place the wings on the grill and cook for 20-30 minutes, until they reach a core temperature of 72 °C.

Meanwhile, make the Ginger Beer Glaze by boiling down the ginger beer in a saucepan to about 1/4th of its original volume. Add the marmalade, soy sauce, tomato paste, apple cider vinegar and butter. Mix well until everything is dissolved and you have a smooth sauce.

Brush the cooked wings with the glaze using a pastry brush on all sides. Afterwards, cook the wings for another 5 minutes, until the sauce on the wings has thickened and the wings have reached a

core temperature of 75°C. Serve the chicken wings and garnish with some chopped spring onion.

**Supplies:**

pro set  
gietijzeren rooster  
bakkwast

**Kamado set up:**

Indirect heat

