

# Cinnamon Honey Wings

written by The Recipe Exchange | January 24, 2014

## **Ingredients**

2 1/2 lbs. chicken wing pieces  
4 cloves garlic – chopped  
1/4 cup olive oil  
1/4 cup rice vinegar  
1/4 cup honey  
2 Tbls. soy sauce  
1 1/2 tsp. ground cinnamon  
1 tsp. thyme  
1/2 tsp. ground ginger  
1/2 tsp. dry mustard

## **Directions**

Combine all ingredients in a plastic zipper bag and refrigerate for 2 hours, kneading every 30 minutes.

Remove wings from bag and place on a hot grill. Cook wings for 10 minutes on one side, then turn and baste with the marinade. Continue cooking 10 minutes