

Cinnamon Honey Wings

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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