

Tabasco Smokin Wings

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Ingredients

16 chicken wings
1/2 cup vegetable oil
1/4 cup balsamic vinegar
1/4 cup honey
2 Tbls. packed brown sugar
2 Tbls. cane syrup OR dark corn syrup
1 Tbls. Tabasco® sauce
1 tsp. soy sauce
1/2 tsp. red pepper flakes
1/2 tsp. dried thyme
1/4 tsp. Worcestershire sauce
1/4 tsp. cayenne pepper
1/4 tsp. ground nutmeg

Directions

Cut off and discard bony wing tips. Cut remaining wings in half.

In large bowl, combine remaining ingredients and mix well.

Marinate wings in this mixture 1 hour in refrigerator.

Grill over medium-low flame for 15-20 minutes, turning frequently.