

Sweet Thai Chicken Wings

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Ingredients

2 lbs chicken wings
5 cloves garlic, minced
2 tablespoons cilantro stems, without leaves
5 tablespoons fish sauce
4 tablespoons Thai sweet chili sauce
1 teaspoon ground black pepper
Lime wedges

Directions

Rub the chicken wings with the garlic and cilantro, then add the fish sauce, sweet chili sauce and ground black pepper. Marinate for two to four hours, or best overnight.

Fire up an outdoor grill and grill the chicken wings in batches. Grill until both sides turn golden brown. Serve immediately with some lime wedges and Thai sweet chili sauce.