

# Barbecue Chicken Wings

Recipe By Draizy Werberger



Cooking and Prep:  30  
m

Serves:  4

Contains:   

Preference: Meat

Difficulty: Easy

Diet: Low Carb, Low Fat

Source: Whisk by Ami

Magazine

Skip the takeout and opt for delectable BBQ chicken wings right at home. With a three-ingredient sauce, it couldn't be easier.

## Ingredients (4)

### Main ingredients

- 2 tablespoons **Gefen Honey**
- 4 tablespoons sesame teriyaki sauce
- 4 tablespoons brown rice vinegar
- 20 chicken wings

## Start Cooking

## Prepare the Wings

1. Combine honey, sauce, and vinegar in a small bowl.
2. Place wings onto a broiler pan or a lined baking sheet and broil on high for 10 minutes. Turn wings over and broil for an additional 5 minutes.
3. Brush wings liberally with the marinade. Broil on each side for five additional minutes.