

Carpentry

Grill Master Chicken Wings

Wings: ½ cup soy sauce
½ cup Italian-style salad dressing
3 lbs. chicken wings

Sauce: ¼ cup butter
1 tsp soy sauce
¼ cup hot pepper sauce

Directions:

1. Combine ½ cup soy sauce, Italian dressing and chicken wings in a large, zip-top bag. Close bag and refrigerate 4 hours to overnight
2. Preheat outdoor grill for medium heat. In small saucepan, melt butter. Stir in 1 tsp soy sauce and hot pepper sauce. Turn off heat and reserve.
3. Remove chicken wings from the marinade and pat dry. Cook the wings on preheated grill, turning occasionally, until chicken is well browned and no longer pink, 25-30 minutes
4. Place grilled wings in a large bowl. Pour butter sauce over wings; toss to mix well.