

## Sweet & Spicy Grilled Chicken Wings

Grilling chicken wings is a great way to enjoy game day comfort food and soak in the summer sun. The grill adds a smoky flavour and takes the mess out of deep frying in the kitchen! These sweet and spicy wings are created with the Spicy Orange Pressato olive oil and Pineapple White Balsamic, offering a finger-licking good, summer feel to these wings.

Serves 4

### Wings

3 Tbsp Spicy Orange Pressato Olive Oil  
1 Tbsp cornstarch  
2 tsp sea salt  
1 tsp fresh ground black pepper  
1 tsp garlic powder  
4 lbs split chicken wings

### Sweet & Spicy Sauce

2 Tbsp Spicy Orange Pressato Olive Oil  
¼ cup Pineapple White balsamic vinegar  
2 Tbsp crushed pineapple  
2 Tbsp diced red pepper  
1 tsp smoked paprika  
1 Tbsp minced fresh parsley

In a large mixing bowl whisk together the Spicy Orange Pressato Olive Oil, cornstarch, sea salt, ground black pepper and garlic powder. Mix to combine. Pat the split chicken wings dry with a paper towel and add to the mixing bowl. Toss to coat well.

Pre-heat the grill to 500°F and brush with a little olive oil. Place the wings on the grill and reduce the heat to medium-high, the goal is to hold the grill temperature to between 400°F-425°F while cooking. Cook the wings for 20 to 25 minutes, turning every 2 to 3 minutes, so the skin doesn't stick, and the wings cook evenly. When done the internal temperature will be 170°F.

To make the sauce, add the sauce ingredients except the parsley into a small saucepan and whisk to combine. Bring to a rolling boil, boil for one minute and remove from heat. When the wings are done, add to a large serving bowl, pour the sauce over the wings and toss to combine. Serve immediate with a sprinkle of parsley for garnish.

The sauce will store in the fridge, in an airtight container for up to 1 week and can be made ahead, warm in a saucepan before serving. The chicken wings will keep for up to 3 days in an airtight container in the fridge.