

## Asian Inspired Wings

*Asian inspired wings with a chili lime garlic sauce. Not very spicy but packed with flavor!*

### Ingredients:

- 1lb Chicken Wings (disjointed)
- 8 oz Jar Sambal Chili Sauce (found in the Asian food isle)
- 2 whole Limes
- 2 tbsp Roasted minced garlic
- 8 oz Favorite Wing Sauce (I use Texas Pete Wing Sauce)
- 2 tbsp Butter melted
- Shaker Asian Five Spice or your favorite spice rub  
Sugar or Honey if you need to tone down the spice...

### Directions:

Wash wings and pat dry. If not cut apart wings into sections. Take the Asian Five Spice and dust the wings generously put in zip lock bag and let sit for 15-20 minutes then add 6 oz of wing sauce to the wings in the zip lock bag and let sit for about for at least 30 minutes.

Asian Wing Sauce - Now mix the entire 8 oz jar of Sambal, 2 tbsp's roasted garlic (may need a little more for your taste), 2 oz of the wing sauce and squeeze one lime into your mixing bowl mix together in a microwaveable dish. Added 2 tbsp of butter and heat covered for 30-45 seconds. Add salt and pepper to taste. Optional add a couple of table spoons of honey to balance and tone down the heat if you think it is too spicy.

Prepare the grill for direct grilling of the wings. After getting a good char on the wings check temp should be about 160 degrees. Start to baste the wings with the Asian Wing sauce! Adding layers of the sauce every few minutes until the wings temp 180 degrees or more. Pull off the grill, baste one more time and let rest. They are ready to eat.



Recipe by Stan Hays of County Line Smokers ([www.countylinesmokers.com](http://www.countylinesmokers.com))

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