

Maple Mustard Grilled Chicken Wings



Serves: 6

Profitability:

Author: French's

Ingredients:

60ml real maple syrup

60ml French's Maple Mustard Dressing

60ml French's Classic Yellow Mustard Spicy

15ml soy sauce

2.25kg chicken wings, separated at the joint, tips removed

Salt & pepper, to taste

Chives, chopped

Steps:

Lightly grease a grill with vegetable oil, then preheat to medium heat. In a bowl, whisk together the maple syrup, dressing, mustard, and soy sauce. Pour half of the sauce into a microwave safe bowl

Season the wings with salt and pepper and place on the grill. Cook for 10 minutes, turning halfway through

Brush the wings with half of the sauce then grill for a further 10 minutes, before flipping and brush with the remaining sauce. Grill for another 5 minutes, or until the wings are cooked

Microwave the remaining sauce, after 1 or 2 minutes pour into a small saucepan and cook until slightly thickened

Once wings are cooked, place in a large bowl and pour the sauce over to coat. Top with chives