

[HOT WINGS GRILLED CHICKEN WING RECIPE](#)



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Whole wings tossed with herbs and spices then grilled to perfection. This is a quick and easy way to grill up some great chicken wings and can be as spicy or mild as you want them. The trick with grilling chicken wings is to keep a close eye on them to prevent burning.

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Combine 1/2 cup soy sauce, Italian dressing, and chicken wings in a large, zip-top bag. Close bag and refrigerate 4 hours to overnight. Preheat an outdoor grill for medium heat. In a small saucepan, melt the butter. Stir in the 1 teaspoon soy sauce and the hot pepper sauce. Turn off heat and reserve.

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Then return to the sauce to simmer. Repeat this process for about 50 minutes. The sauce will thicken. When the chicken is tender and pulls easily off of the bone, you have two options. You can dip one last time and serve for sloppy style wings, or serve right off the grill for dryer wings.

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PS The grilled chicken wings was the This chicken wing recipes has been a The Grilled Chicken Wings with Seasoned Buffalo Sauce is easy and is

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In the meantime, heat the butter, hot sauce, vinegar and honey in a saucepan over low heat and whisk to combine. In a clean large bowl, toss the wings with the sauce. Turn the heat up on the grill to medium high. Use tongs to remove the wings from the sauce and put them back on the grill until the skins crisp, 1 to 2 minutes per side.

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Pat wings very dry with paper towels. Toss wings, oil, 1 tsp. salt, and 1/2 tsp. pepper in a large bowl to coat. Melt butter in a small pot over medium-high heat. Remove from heat, stir in hot sauce, and set aside in a warm place. Prepare a grill for two zones, medium and medium-high, or heat a grill pan over medium.

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