



Grilled Chicken Wings

Ingredients

For the Wings:

- 3 pounds chicken wings, separated at the joints, wing tips discarded
- ½ cup soy sauce
- ½ cup Italian-style salad dressing

For the Spicy Sauce:

- ¼ cup butter
- ¼ cup hot pepper sauce (like Frank's RedHot), adjust to taste
- 1 teaspoon soy sauce

Instructions

1. Marinate the Wings:

In a large resealable plastic bag, combine chicken wings, soy sauce, and Italian dressing. Seal the bag, removing as much air as possible, and massage the marinade into the wings. Refrigerate for at least 4 hours or up to overnight for maximum flavor.

2. Prepare the Grill:

Preheat your grill to medium-high heat. Lightly oil the grill grate to prevent sticking.

3. Make the Spicy Butter Sauce:

In a small saucepan over low heat, melt the butter. Stir in the hot pepper sauce and soy sauce until smooth and well combined. Remove from heat and set aside.

4. Grill the Wings:

Remove wings from the marinade and pat them dry with paper towels. Discard leftover marinade. Grill the wings, turning occasionally, until golden brown and cooked through, about 25 to 30 minutes. The internal temperature should reach 165°F (74°C).

5. Toss and Serve:

Transfer the grilled wings to a large bowl. Pour the spicy butter sauce over the wings and toss thoroughly to coat. Serve immediately and enjoy!