

“Goal Line Stand” Hot Wings

recipe developed by The Clever Cleaver Brothers®

2 pounds chicken wings

Marinade

- 1 12oz. beer
- juice of 2 limes
- 1/4 cup Cholula® Hot Sauce
- 1 tablespoon chili powder
- 2 tablespoons freshly chopped cilantro
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Glaze

- 1 cup honey
- 1/4 cup Cholula® Hot Sauce
- 2 tablespoons freshly chopped cilantro

1. Rinse chicken wings with cold water. Using a sharp knife or kitchen shears, cut the drumettes from the wing tip. Place all pieces in a resealable plastic gallon bag.
2. In a bowl, combine the Marinade ingredients and pour over chicken pieces. Seal the bag and refrigerate for a minimum of three hours (overnight is best).
3. In a plastic container, combine the Glaze ingredients and refrigerate for use.
4. Preheat the barbecue grill to medium heat and place on the chicken wing pieces. Discard the bag with the marinade. **NOTE:** Never re-use marinade that was used for raw meat or fish. Cook the chicken for approximately four minutes on each side.
5. Brush the chicken with glaze and flip the chicken and glaze other side. Repeat until the chicken is completely cooked. Remove from the grill and serve. Makes four to six servings.

TAILGATE TIP: If you plan to enjoy this away from home, we recommend that you prep everything at home through Step #3. Transport these prepped items to your event in a cooler with sufficient ice or ice packs. Begin again with Step #4 at your event. **NOTE:** If the wings have marinated for a sufficient amount of time, discard the marinade at home and just bring the prepped wing pieces in a sealed bag. This will eliminate the chance of marinade leaking in your cooler.

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