



Spicy Sesame Buffalo Chicken Wings

Lip smackin' finger lickin' good!

Servings: 6

- 1/4 cup sesame oil
- 1 Tbsp. garlic salt
- 1 Tbsp. ground red pepper (cayenne)
- 2 tsp. ground ginger
- 2 lb. chicken wings, separated at joints, tips removed
- 3/4 cup BULL'S-EYE Raging Buffalo Barbecue Sauce
- 2 Tbsp. sliced green onions



COMBINE oil, garlic salt, pepper and ginger in large resealable plastic bag. Add chicken; seal bag. Turn bag over several times to evenly coat chicken with the oil mixture. Refrigerate 30 min. to marinate.

PREHEAT grill to medium-high heat. Remove chicken from marinade; discard marinade. Grill chicken 15 min., turning occasionally. Brush lightly with some of the barbecue sauce. Continue grilling 4 to 5 min. or until chicken is cooked through, turning and brushing frequently with the remaining barbecue sauce.

PLACE chicken on serving platter; sprinkle with the onions. Sprinkle with 1/2 cup toasted sesame seed just before serving.



ANDY THORNAL COMPANY

336 Magnolia Ave.
Winter Haven, FL 33880
(800) 499-9890 • (863) 299-9999

Visit Us Online
AndyThornal.com