

# GRILLED TANDOORI STYLE WINGS

## INGREDIENTS

2 pounds chicken wings (separated or whole)  
 6 tablespoons (divided) achiote annatto liquid marinade  
 1 to 1 ½ pieces of fresh ginger (minced)  
 2 tablespoons finely minced garlic  
 1 teaspoon ground cumin  
 ½ teaspoon cinnamon  
 ½ teaspoon white pepper  
 1 teaspoon garam masala  
 1 teaspoon coriander  
 1 teaspoon smoked paprika  
 1 teaspoon red chili powder  
 3 teaspoons salt (divided)

## SPECIAL EQUIPMENT

Grill (gas or charcoal)  
 Meat thermometer

## GAMEPLAN

1. In a large bowl, combine the cleaned wings with garlic, ginger, four tablespoons of the annatto marinade, and one teaspoon of salt. Mix until all ingredients are well combined. Set aside
2. In another bowl, combine the yogurt with the remaining spices, the remaining two tablespoons of annatto marinade, and salt. Whisk until everything is thoroughly combined.
3. Pour the yogurt mixture over the wings and mix until each wing is evenly coated. Cover and allow to marinate for 4 -12 hours in the refrigerator.
4. If using a gas grill, preheat your flames to medium heat. If using a charcoal grill, then allow the charcoal to turn red and slightly grey before cooking. Place the marinated wings on the grate and grill, flipping them every 5

minutes, until they are cooked through. Wings will begin to char during the cooking process, so be sure to flip them frequently while cooking. Depending on your grill setup, wings will take 20-30 mins. Wings should read an internal temperature of 160°F before removing them from the grill.



**PAIR WITH  
BOTA BOX  
CABERNET SAUVIGNON**



**PAIR WITH  
BOTA BOX REDVOLUTION**