

BBQ Chicken Wings

Recipe marinades approx. 24 Wings

- 1/2 cup teriyaki sauce
- 1 cup oyster sauce
- 1/4 cup soy sauce
- 1/4 cup ketchup
- 2 tablespoons garlic powder
 - 1/4 cup gin
- 2 dashes liquid smoke flavoring
 - 1/2 cup white sugar
- 3-4 pounds chicken wings, 3 piece wings with the joints, tips discarded before or after cooking.
 - 1/4 cup honey

Directions

1. In a large bowl, mix the teriyaki sauce, oyster sauce, soy sauce, ketchup, garlic powder, gin, liquid smoke, and sugar. Place the chicken wings in the bowl, cover, and marinate in the refrigerator 8 hours or overnight.
2. Preheat the grill for low heat. Choke dampers to approx 1/4 open if cooking on Weber charcoal grill.(Top and bottom damper)
3. Arrange chicken on the rotisserie spit rods, and discard the marinade. Grill the chicken wings on the rotisserie for approx. 60 minutes (Charcoal), 30 minutes (Gas), then while they are rotating , brush with honey. Continue to rotisserie 20-45 minutes, or until desired crispness is achieved.