



BBQ wings

NIBBLEDISH CONTRIBUTOR

Ingredients

10 wings
1 tsp turmeric powder
1 tsp chilly powder
1 tbsp soy sauce
1 lemon grass -crushed
1 tsp sugar
1 tbsp grounded peanuts
1 tbsp oil
1 tbso cumin
1 tbsp coriander powder
1 red shallot-chopped

Instructions

1. Cut the wings at the joints and marinate them with all the ingredients. Leave for an hour. BBQ in hot oven for about 1/2 hour. Serve hot.