

# Sticky BBQ Chicken Wings/Chicken Strips



## Method

Combine the Rajasthani Spicy Plum Achaar, brown sugar, coriander, garlic and vinegar and place in a blender and puree.

Rub through the meat and leave refrigerated for a minimum of 2 hours or overnight.

BBQ or pan fry until golden brown and cooked through on a moderate heat.

Baste the wings with the marinade until cooked.



## Ingredients

1 ½ tbsp. [Rajasthani Spicy Plum Achaar](#)

1 ½ tbsp. brown sugar

1/2 bunch coriander chopped

3 cloves garlic

¼ cup vinegar apple cider or white vinegar

1 kg chicken wings cut through the joints/or chicken thigh cut into strips or tenderloin.