

Spicy beer chicken wings

Recipe for 4 servings

Preparation time: 5 minutes + marinate 30 minutes

Grill time: 25 minutes

Total time: 1 hour

For the beer chicken:

16 chicken wings

5 fl.oz. of Bitburger Triple Hop'd Lager

2 tbsp of coriander seeds

½ tsp of chilli flakes

2 tbsp of brown sugar

1 tbsp of coarse sea salt

Zest and juice from 2 organic limes

Vegetable oil for greasing the grillage

Preparation:

1. Prepare the grill (with lid approx. 350 ° F - 400 ° F) for medium indirect / direct heat.
2. Very finely grind the coriander, chilli, sugar and salt in a mortar. Mix the zest, lime juice, beer and spices and marinate the wings covered for about 30 minutes at room temperature (preferably overnight in the refrigerator).
3. Remove the wings from the marinade and pat dry. Grill on the prepared grill on indirect heat with the lid closed for approx. 25 minutes. In the meantime, fill the marinade in grilling / cooking utensils and boil down in a syrup-like manner on direct heat.
4. Shortly before the end of the grill time, spread the boiled marinade on the wings and season with salt and pepper.