

## Devilled chicken wings *(Meat main dishes)*



### Preparation

The night before cooking the chicken, sprinkle it with salt and chilli (add as much as you want, according to taste), and let it rest in the fridge. Before cooking, prepare the glaze: add the wine, salt, oil, lard, Ajvar pepper sauce and the sugar to a saucepan and heat until everything has melted and combined properly. You have to baste this sauce over the chicken several times during cooking. Now set up a BBQ (or cook under the grill) and when it is hot, place the chicken on to cook. Brown it nicely to begin with, and then start to brush on the glaze. The fat in the sauce facilitates cooking, adding flavour, and the sugar will cause the chicken to caramelize, while the pepper sauce will give the chicken a slightly orangey-red colour. Continue to cook, turning and brushing with the sauce whilst being careful not to burn the chicken too much. When it is crispy outside and tender inside, it's ready.

### Tips

Don't forget to provide a good bottle of white wine or rosé, better if it's not sparkling, since these wines go well with chicken wings.

### Trivia

Many variations for cooking chicken wings exist, most of which involve frying. Cooking on the BBQ grill, however, provides a lighter dish, perfect for summer.

### Information

**Preparation** 120 minutes

**Serves X** Serves 3 persons

**Level of difficulty** Easy

## la terra di Puglia



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### Ingredients

**Chicken wings** (Chicken wings still attached (but also any other part of the chicken) )

**Sea salt**

**Chilli** (Chopped)

**Lard** (1 tablespoon of lard)

**White wine** 100 millilitres

**Salt**

**Sugar** (4 soup spoons of sugar)

**Bell pepper sauce** (1 tablespoon of Ajvar sweet pepper sauce)

**Extra virgin olive oil** (2 tablespoons of oil)