



Spicy and Sweet Wings with Pickled Cucumbers

Makes: 4

Prep time: 15 minutes

Cook time: 25 minutes

1kg chicken wings, jointed into drums and flats (this is easy to do or ask a butcher to do it for you)

1 cucumber, sliced thinly

4 teaspoons caster sugar

2 teaspoons sea salt

4 tablespoons rice vinegar

Lime wedges, to serve

For the spicy glaze:

1 tablespoon gochujang

1 teaspoon gochugaru (Korean chilli flakes), or use Turkish chilli flakes (pul biber) or ½ teaspoon regular chilli flakes

2cm piece ginger, very finely chopped

1 clove garlic, crushed or finely grated

1 teaspoon rice vinegar

1 teaspoon soy sauce

Why have just one glaze on your wings when you can have two? The spicy wings are coated in a sauce made with gochujang, a Korean fermented chilli paste that is available in larger supermarkets, Asian grocery stores or online. The sweet wings are shiny with a mixture of honey, lime and soy.

Method:



1. Combine the sliced cucumber with the salt, caster sugar and rice vinegar and mix well. Set aside.

2. Combine all the ingredients for the spicy glaze with 1 tablespoon of water and mix well. Set aside.

3. Combine all the ingredients for the sweet glaze except the sesame seeds and mix well. Set aside.

4. Light two gas burners on the Jupiter Outback BBQ and set the heat to medium. Place the chicken wings on the opposite side to the heat, but close to it. Cook for 20 minutes with the lid closed, turning once or twice.



For the sweet glaze:

2 tablespoons honey

1 tablespoon fish sauce

1 teaspoon soy

1 tablespoon lime juice

Sesame seeds, to garnish

Method Continued:

5. Once the wings are cooked and crisp, divide them in two and coat one half in the spicy glaze and one in the sweet glaze. Return to the BBQ to caramelize them a little more.

6. Return the wings to the bowls you used to coat them, and toss in the remaining sauce. Serve with the pickled cucumbers.