

## Golden Grilled Teriyaki Wings

Barbecued wings get spicy twist with rich Tavern on the Green Asian flavor.

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Serves 6

### Ingredients:

You will need:

½ bottle of **Tavern on the Green Golden Ginger Teriyaki Sauce**

1 cup hoisin sauce

1 cup ketchup

1/4 cup rice wine vinegar

5 garlic cloves, halved

2lbs of wings

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### Directions:

Follow these 4 easy steps:

Put all the ingredients in a reusable bag or tray and mix well.

1. Wash the wings in cold water and let dry.
2. Cover wings with marinade, place in the refrigerator and let it sit overnight.
3. When you're ready, cook on a hot grill until wings are brown.