

Tita Rosie's Grilled Adobo Chicken Wings

Tita Rosie makes this fun summertime spin on chicken adobo for parties and picnics, these are the general proportions that you can scale up or down, depending on how many people you're serving.

Ingredients (per pound of chicken):

1 lb of chicken wings and/or drumsticks per person
1 tsp baking powder
½ tsp garlic powder
½ tsp black pepper
½ tsp salt

For the sauce (per pound of chicken):

1 TBSP butter
1 TBSP soy sauce
1 TBSP vinegar (white cane vinegar or apple cider vinegar)
1 tsp brown sugar
1-2 tsp minced garlic
1 bay leaf
Red pepper flakes, to taste
Black pepper, to taste

Directions:

1. Rinse chicken and pat dry. Mix the baking powder, garlic powder, salt, and black pepper, and coat the wings. Lay flat in baking trays or zippered plastic bags and store in the fridge for at least 6 hours or overnight.
2. The next day, prep your grill and cook the wings over indirect heat for 30-40 minutes until the skin is crisp, turning once or twice. You can also bake in a 400-degree Fahrenheit oven for 40-60 minutes, turning every 20 minutes to evenly crisp the skin.
3. While the chicken is cooking, add all the sauce ingredients to a saucepan. Bring to a boil, then lower the heat and simmer uncovered until the liquid reduces to a thin glaze.
4. Toss the grilled chicken wings in the sauce until evenly coated and serve.