

THE PELLET MAN

PIRI PIRI BAT WINGS



SUPPORTING RECIPE No. 3

PIRI PIRI BAT WINGS

Smoky chicken wings coated in a fiery dark glaze made with Piri Piri, black treacle and soy for a glossy Halloween bat-wing finish.

SERVES**4****PREPARATION****15 MIN + MARINATE****COOKING****25-30 MINUTES****PELLETS****OAK**

INGREDIENTS

FOR THE WINGS

- 1kg chicken wings
- 1 tablespoon vegetable oil
- 2 tablespoons The Pellet Man Piri Piri Rub
- 1 teaspoon smoked paprika
- 1/2 teaspoon salt

FOR THE DARK PIRI PIRI GLAZE

- 2 tablespoons black treacle
- 2 tablespoons dark soy sauce
- 1 tablespoon tomato ketchup
- 1 tablespoon honey
- 1 tablespoon lime juice
- 1 teaspoon The Pellet Man Piri Piri Rub
- 1/2 teaspoon garlic granules

TO FINISH

- 1 red chilli, thinly sliced
- 2 spring onions, finely sliced
- Lime wedges
- The Pellet Man Oak Cooking Pellets

METHOD

- 1 Prepare the wings**
Pat the chicken wings dry. Coat with the oil, Piri Piri Rub, smoked paprika and salt.
- 2 Marinate**
Cover and refrigerate for at least 30 minutes. Remove from the refrigerator approximately 15 minutes before cooking.
- 3 Make the glaze**
Mix the black treacle, soy sauce, ketchup, honey, lime juice, Piri Piri Rub and garlic granules. Keep it separate from the uncooked chicken.
- 4 Prepare the cooker**
Fill the smoke box with The Pellet Man Oak Cooking Pellets and start the smoking cycle according to the appliance instructions.
- 5 Cook the wings**
Arrange in a single layer. Cook at approximately 190C using air-fry or roast for 20-25 minutes, turning several times.
- 6 Add the glaze**
Brush generously with the glaze. Cook for approximately 5 more minutes, turning and glazing again, until dark, sticky and caramelised.
- 7 Check and serve**
Confirm the thickest wings have reached at least 75C. Garnish with chilli and spring onions, then serve with lime wedges.

PELLET PAIRING

Oak Cooking Pellets provide a full, balanced smoke that stands up to the sweet, spicy glaze. For a slightly fruitier finish, try The Pellet Man Cherry Cooking Pellets.

THE PELLET MAN'S TIP

Apply the glaze only during the final few minutes. The treacle and honey contain sugar and can burn if added too early.