



Olive on Tap Fireball Whisky Chicken Wings

Fireball Whisky Chicken Wings are hot, sticky sweet and spicy.

INGREDIENTS: 6 pounds chicken wings (25 to 30 wings) * 1/4 cup **Olive on Tap Garlic Shallot Olive Oil** * 1 tablespoon kosher salt * 1 tablespoon black pepper * 2 teaspoons smoked paprika * 1 teaspoon onion powder * 1 teaspoon brown sugar * **For the Fireball Whisky Barbecue Sauce:** 1 teaspoon garlic powder * 1/2 teaspoon salt * 1/2 teaspoon black pepper * 1/4 teaspoon smoked paprika powder * 1 cup ketchup * 1/4 cup **Olive on Tap Devils Gold Balsamic** * 1/2 cup brown sugar * 1/3 cup Fireball Cinnamon Whisky (optional) * 2 tablespoons apple cider vinegar * 2 teaspoons Worcestershire sauce

Cook: 60 Minutes. Preheat your grill for indirect grilling at 350°F. Hot Tip: When grilling with indirect heat, food is placed on the cooler side of the grill away from the heat source. In a large bowl, combine the chicken wings with olive oil and mix to give an equal coating. Combine the kosher salt, black pepper, smoked paprika, onion powder and brown sugar in a separate bowl. Then sprinkle over the wings and mix to season evenly. Place the chicken wings on the grill grates over indirect heat and close the lid. Cook until the internal temperature reaches 165°F on an instant read thermometer, about 45 minutes to 1 hour. While the chicken wings are cooking, combine ketchup, balsamic brown sugar, whisky, vinegar, Worcestershire sauce, garlic powder, salt pepper and cayenne powder in a saucepan. Simmer for 10 minutes. When the chicken wings are fully cooked, brush them on both sides with Fireball Whisky Barbecue Sauce. Move them to the other side of the grill and cook over direct heat for 15 second seconds per side.

Remove the chicken wings from your grill and serve them hot off the grill.

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