

CHARRED LEMON GRILLED WINGS

- 12 Chicken wings
- 3 oz Ken's Lemon Vinaigrette
- 2 tsp Garlic, chopped
- 1 oz Limoncello liqueur
- 2 tbsp Lemon juice, fresh squeezed
- 2 tsp Rosemary, fresh chopped
- 1/2 tsp Black pepper
- 1 tbsp Lemon zest
- 1 tbsp Cortona Parmesan cheese, grated
- 3 Lemon quarters, grilled

1. Combine all ingredients, except wings & lemon, in a bowl and mix well.
2. Add wings for marinating. Marinate at least 4 hours.
3. Remove wings from marinade & drain well.
4. In a sauce pot place the marinade and bring to a boil then remove from heat.
5. Grill wings on low to medium heat turning frequently until crispy and internal temperature of 165°F.
6. Place in mixing bowl and add sauce.
7. Toss wings until all wings are coated well.
8. Garnish with the grilled lemon quarters.

ADDITIONAL INFORMATION

Ingredients

[• 1 Tbsp Lemon Zest, 1 oz Limoncello liqueur, 1 Tbsp Parmesan cheese, grated, 1/2 tsp Black pepper, 12 Chicken wings, 2 Tbsp Lemon juice, fresh squeezed, 2 tsp Garlic, chopped, 2 tsp Rosemary, fresh chopped, 3 Lemon quarters, grilled, 3 oz Ken's Lemon Vinaigrette](#)

Course

[Starters](#)

Cuisine	American , BBQ , Seasonal Summer
Category	Wings
Serving Size	4