



Thai Sweet Heat Wings

These Thai Sweet Heat Wings bring a vibrant, modern twist to classic game-day fare. Grilling adds a smoky depth that pairs beautifully with the bright flavors of Southeast Asia. With just the right balance of heat and sweetness, these wings offer an elevated flavor experience.

These wings are perfect for hosts looking to bring something fresh and unexpected to their Super Bowl spread.

INGREDIENTS

For the Wings

- 2 pounds chicken wings (drumettes and flats)
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 tablespoon olive oil

For the Sauce

- ¼ cup sweet chili sauce
- 2 tablespoons soy sauce
- 1 tablespoon hot chili-garlic sauce (Sriracha)
- 2 teaspoons dark sesame oil
- 1 teaspoon freshly grated ginger
- 2 cloves garlic, finely minced (optional but adds depth)
- 1–2 teaspoons honey (optional for added stickiness)

INSTRUCTIONS

- **Season the Wings**

In a large bowl, toss the chicken wings with olive oil. Add salt, pepper and garlic powder. Mix until all wings are evenly coated.

- **Make the Thai Sweet Heat Sauce**

In a small saucepan on the side burner over medium heat, combine all the sauce ingredients. Warm for 2–3 minutes, stirring occasionally.

- **Preheat the Grill**

Heat grill to medium (350°F).

- **Grill the Wings**

Place wings on the grill slightly crowded together so they gently steam and stay juicy. Grill for 20 minutes, flipping every 5 minutes.

- **Sauce Toss (Round 1)**

Transfer grilled wings to a clean bowl and toss with half of the sauce.

- **Crisp the Wings**

Increase grill heat to medium-high (375–400°F).

Return wings to the grill and cook 1–2 minutes per side until caramelized and crisp around the edges.

- **Final Glaze**

Remove wings from the grill and toss immediately with the remaining bourbon glaze.

- **Serve**

Garnish with sesame seeds, sliced green onions, or fresh cilantro if desired.