

**INGREDIENTS:**

20 chicken wings  
230g maple syrup  
180g rice wine vinegar  
150g tomato ketchup  
100ml soya sauce  
70g tomato puree  
6 garlic cloves finely chopped  
80g freshly-grated ginger  
1 large onion, finely-chopped  
1 teaspoon medium-hot paprika  
Sea salt  
Freshly-ground black pepper

**TIME:** 20 mins + 24 hours**SERVING:** 6 people

The day before you plan to cook place the chicken wings in a large bowl, season generously with salt and pepper, cover with film and refrigerate. Place the remaining ingredients in a large pan, bring to the boil, simmer for ten minutes to reduce then allow to cool completely and refrigerate. When the barbecue is ready cook the chicken wings away from the fiercest heat until starting to brown then brush them with the sauce and cook for another five minutes, brushing on more sauce from time to time.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**