



## Chicken Wings (serves 8)

### Ingredients:

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- 4 lb chicken wings
- 1 cup Coca-Cola Original Taste
- 1 oz grape seed oil
- 4 oz garlic minced
- 1 oz fresh lime juice
- 4 tbsp smoked paprika
- 1 tbsp salt
- 1 tbsp pepper

### Instructions:

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#### Step 1

Marinate the wings by combining the minced garlic with the Coca-Cola, oil, paprika, salt and pepper and lime juice. Let them marinate in the fridge overnight or for at least 2 hours.

#### Step 2

Prepare oven on broiler at 500 degrees or grill on medium high.

#### Step 3

Remove the chicken from the marinade and place on a half sheet pan or baking tray.

#### Step 4

Roast on the sheet pan under the broiler on the higher rack in the oven for 15 minutes on each side (turn over once) until cooked through (165 degrees F). If the wings start to darken to fast put them on a lower rack to continue to cook. If using a grill, cook over medium heat until done.

#### Step 5

Toss with your favorite sauce.