

Kitchen
Crafted





Harissa Chicken Wings with Honey Yogurt Dipping Sauce

INGREDIENTS:

- 3 lbs. Chicken Wings, tips removed and divided at the joint wingettes/drumettes
- 1/2 cup Fresh Squeezed Lemon Juice
- 1 tbs. Sea Salt
- 4 tbs. **Harissa Heat BLND®**

HONEY HARISSA WING SAUCE:

- 1 cup Plain Greek Yogurt
- 1 tbs. Honey
- 1 tbs. Apple Cider Vinegar
- 1 tsp. **Harissa Heat BLND®**
- Optional - 1/2 cup Fresh Cilantro, finely chopped

DIRECTIONS:

1. In a large bowl, whisk together the lemon juice, sea salt and the **Harissa Heat BLND®**. Add the raw wings and toss to coat. Cover and refrigerate for at least 1 hour
2. Make the yogurt sauce by whisking together in a small mixing bowl, the yogurt, honey, apple cider vinegar and **Harissa Heat BLND®**. Cover and refrigerate for at least 30 minutes. Add the optional cilantro at this time.
3. Remove the chickens wings from the refrigerator.
4. On a preheated medium-hot grill, set the wings over the hot grill and cook for 4 to 5 minutes on the first side. Turn the wings over and continue to cook until the wings are done, about another 4 to 5 minutes.
5. When the wings are finished cooking, immediately put them in a large serving bowl and serve with the honey harissa dipping sauce on the side.

