

# Lynch Family Cage-Grilled Wings



## Ingredients/Preparation/Cooking

### Ingredients

- 3-5 lbs. chicken wings
- 1 cup dry white wine
- 1 cup soy sauce (Lynch suggestion - use gluten-free)
- 1 cup pineapple juice
- 3 tablespoons shredded fresh ginger or, chopped from a jar if fresh not available

### Preparation

1. In a large Ziploc bag mix ingredients
2. Place wings in bag
3. Let marinate anywhere from 6-24 hours
4. Mix wings in the bag often

### Cooking

1. Place wings in grill cage (see opposite photo)
2. Cook for approximately 35 minutes over direct heat or, until internal temperature reaches 165

Pair with your favorite "mbf" red wine and enjoy!

