

Grilled wings in pomegranate molasses

If you want to earn compliments for the dishes you prepare, make grilled wings in pomegranate molasses using our recipe. We guarantee you'll be "licking your fingers" because you've never tasted wings like these before!

INGREDIENTS

- 1 kg chicken wings
- ½ – 1 teaspoon salt
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon cumin
- 1 teaspoon onion powder
- ½ teaspoon ginger
- 2-3 tablespoons pomegranate molasses
- A pinch of chili or crushed red pepper flakes
- For serving: fresh cilantro, chives, fresh pomegranate

Preparation:

First, wash the chicken wings and cut them into three parts. Set aside the smallest part for use in broth or soup. In a bowl, mix the remaining wing sections with the spices: salt, smoked paprika, garlic powder, cumin, onion powder, and ginger. Let the seasoned wings marinate for 2-3 hours (the longer, the better; ideally overnight).

Next, grill the wings over medium heat for about 8-10 minutes on one side. Toward the end of grilling, brush the wings with a mixture of pomegranate molasses, paprika, and sugar.

Just before serving, garnish the wings with pomegranate seeds, chopped cilantro, and chives.

