

Grilled Good Karma Curried Wings

These grilled wings are sure to please your guests and their souls. They are exotic and unique, yet delicious! Try them the next time you have a cookout and see what a hit they will be.

2-3 pounds of chicken wings, tips removed

1/3 cup honey

1/4 cup butter

1/2 teaspoon mustard powder

2 teaspoons curry powder

3 teaspoons Carrot Karma Hot Sauce

2 cloves garlic, minced

1 teaspoon salt

1/2 cup olive oil

Place wings in a resealable plastic bag. Combine remaining ingredients. Pour mixture into bag with wings, coat well, seal bag, and allow to marinate in refrigerator for 2-4 hours. Preheat grill for direct medium heat.

