



Ingredients:

- 1/3 cup lime juice
- 1/3 cup tequila
- 1/3 cup chopped chipotle peppers in adobo sauce
- 1 tablespoon garlic salt
- 1 tablespoon ground red pepper (cayenne)
- 2 lb. chicken wings, separated at joints, tips removed
- 3/4 cup BULL'S-EYE® Raging Buffalo Barbecue Sauce
- 2 tablespoons sliced green onions

Baja Buffalo Chicken Wings

Makes: 6 servings.
Prep Time: 40 minutes
Cook Time: 45 minutes



DROP, SWAP AND GO™

Visit bluerhino.com for grilling recipes and Rhino locations near you

FOLD HERE



Directions:

1. Combine lime juice, tequila, chipotle peppers, garlic salt and red pepper in large resealable plastic bag.
2. Add chicken; seal bag.
3. Turn bag over several times to evenly coat chicken with lime juice mixture.
4. Refrigerate 30 min. to marinate.
5. Preheat grill to medium-high heat.
6. Remove chicken from marinade; discard bag and marinade.
7. Grill chicken 15 min., turning occasionally. Brush lightly with some of the barbecue sauce.
8. Continue grilling 4 to 5 min. or until chicken is cooked through, turning and brushing frequently with the remaining barbecue sauce.
10. Place chicken on serving platter; sprinkle with the onions.

Baja Buffalo Chicken Wings

Makes: 6 servings.
Prep Time: 40 minutes
Cook Time: 45 minutes



Recipe and photo courtesy Kraft Foods.

DROP, SWAP AND GO™

Visit bluerhino.com for grilling recipes and Rhino locations near you

