



Grilled Chicken Wings with Cherry Bourbon or Memphis Inspiration Sauce

Grilled Chicken Wings are easy to cook on the grill. The finished Chicken Wings are juicy on the inside, crispy on the outside and delightfully flavorful when finished with your favorite Indigo Lake Sauce!

Directions:

Heat grill to medium. Oil grill grates with vegetable oil. Add wings and cook, stirring occasionally, until skin is crisp and meat is cooked through (165°F), 15 to 20 minutes. Brush with Cherry Bourbon or Memphis Inspiration Sauce and serve.

Enjoy!

Prep Time: 5 minutes Cook Time: 15-20 minutes

Servings: Varies

