

Anna Gare's Portuguese chicken wings

Search:

- [Chicken](#)
- [Recipes](#)

Anna Gare's Portuguese chicken wings

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
```

[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)



Rate this recipe

0 people are cooking this [Count me in](#)

This is a tasty, cheap way to feed your family or a crowd; the spectacular aroma on the barbecue draws everyone in. If you don't own any large metal skewers, you can use bamboo skewers, just soak them in water for 30 minutes before use to prevent burning.

Ingredients (Serves 4 to 6)

-
- 14-16 plump chicken wings
- 12 fresh bay leaves, whole

Marinade

- Juice and zest of 1 lemon
- 3 large garlic cloves, finely chopped
- 1 ½ tbsp smoked paprika
- 3 tbsp olive oil
- 2 fresh bay leaves, finely chopped
- 1 tsp dried oregano
- 1 handful oregano leaves, finely chopped

Anna Gare's Portuguese chicken wings

- 1 tsp salt

Method

Combine the marinade ingredients in a bowl.

Cut the tip off each chicken wing and discard (or freeze them to make stock later).

Coat the chicken wings in the marinade and place in the fridge for at least 1 hour.

Skewer the wings and thread the bay leaves between the chicken pieces. Depending on the length of skewers, you might fit 3 to 4 wings on each.

Cook over a barbecue or in a chargrill pan over medium-low heat for 30 to 40 minutes, rotating for even cooking and basting with any remaining marinade.

Serve with a gorgeous salad.

NOTE: If you have a lid on your barbecue, close it: keeping the heat in will speed up the cooking time.

Grab the November edition of [nourish](#) for [Anna Gare](#)'s full cover story and more delicious recipes.

```
function displayNutrition(msg) { $('.nutrition-label-container').text(msg); $('.nutrition-label-container').fadeIn(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('.result').html(data); alert('This recipe was added to your favorites list'); }); }
```