



Lebanese BBQ Wings

Grilled to perfection, these wings develop a tantalizing char and a succulent interior, creating a mouthwatering contrast in textures. These wings are a testament to the bold and vibrant cuisine of Lebanon.

Lebanese BBQ Wings

Here is a simple way to prepare wings for the BBQ. The warm spices in our Arabian Baharat are an excellent alternative to the usual mild, medium and hot Buffalo style wings.

- 2 lbs Chicken Wings
- 2 tsp salt
- 2 tbsp Arabian Baharat

1. Place the wings in a large Ziplock bag.
2. Sprinkle with salt and Arabian Baharat. Massage spices into the wings until they are well coated. Let rest in the fridge a couple of hours.
3. Pre-heat the BBQ for 10 minutes, scrape clean and give it a spray with vegetable oil.
4. Place the wings on the grill and reduce heat to medium. Cook the wings for about 20 minutes turning frequently to avoid flare-ups.
5. Arrange on a platter and serve with carrot & celery sticks and blue cheese dip.

Appetizer, Main Course
African & Levantine
Wings

Ingredients:

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2 tsp salt

2 TBL Arabian Baharat

Spices Used: Arabian Baharat

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