



# Lebanese BBQ Wings

## Ingredients:

2 lbs Chicken Wings  
2 tsp salt  
2 TBL Arabian Baharat

**Spices Used:** Arabian Baharat

## Instructions:

- 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.



## Ingredients:

2 lbs Chicken Wings  
2 tsp salt  
2 TBL Arabian Baharat

**Spices Used:** Arabian Baharat

## Instructions:

- 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.