



TROPICAL GRILLED CHICKEN WINGS WITH MANGO PINEAPPLE SALSA

WINGS

4 pounds chicken "party" wings

2 tablespoons Garlic Olive Oil

1/2 teaspoon black pepper

1/2 cup Blackberry Ginger

Balsamic Vinegar

1/4 cup soy sauce

1 tablespoon of mustard

1 can of Coke or Pepsi soda

Directions

Combine soy sauce, balsamic, pepper, olive oil, soda from can and wings in a large, zip-top bag. Close bag and refrigerate 4 hours to overnight.

Preheat an outdoor grill for medium heat.

Remove the chicken wings from the marinade and pat dry. Cook the wings on the preheated grill, turning occasionally, until the chicken is well browned and no longer pink, 25 to 30 minutes.

GRILLED MANGO PINEAPPLE SALSA

1 pineapple, peeled, cored, and sliced

1/2 sweet onion, chopped

2 large mangoes, peeled and chopped

1 Roma tomato, chopped

1/3 cup chopped fresh cilantro

1/2 tablespoon of Chipotle Infused Olive Oil

3/4 teaspoon salt

1/2 tablespoon of Mango Infused Balsamic Vinegar

3/4 teaspoon lime zest

3 tablespoons fresh lime juice

Preheat grill to medium-high heat (350° to 400°). Grill pineapple and onion 5 minutes or until well-marked but not cooked through. Chop and place in a large bowl.

Whisk together the Chipotle Infused Olive Oil and Mango Infused Balsamic Vinegar. Toss in mangoes, pineapple, and remaining ingredients. Cover and chill. Use to top your chicken wings (great on fish as well)