



Favourite Recipes from our Members

Mesquite Wings

Prep Time: 10 minutes

Cook Time: 20-35 Minutes

-2 ½ -3 lbs Chicken Wings or strips of red meat (game preferred)

-1 Tbsp Canola oil

-1 (1oz, 30g) Pkg. Mesquite Marinade Mix

-3 Tbsp Chopped fresh Cilantro

-1 Cup Sour Cream

- 1/3 Cup Mayonnaise

1. Remove wing tips from wings if desired. In a Large bowl combine wings or meat and oil: toss to coat.
2. Pour Marinade mix into a small bowl. Remove 2 teaspoons of the mix to another small bowl; and set aside. Add first bowl of marinade mix to wings or meat; toss to coat. Add 2 tablespoons of Cilantro; toss to coat evenly. Place wings or meat strips in a re-sealable bag and refrigerate for 8 hours or overnight, turn occasionally.

3. Meanwhile, for dipping sauce, combine sour cream, mayonnaise and remaining 1 tablespoon Cilantro into the reserved 2 teaspoons of marinade mix. Cover and refrigerate until serving.
4. Preheat grill to medium (300 to 350 F or 150-180 C) Place wings or meat strips on grill; grill, covered for 20-35 minutes or until instant read thermometer registers 165 F/ 75 C, turning once or twice.
5. Serve with dipping sauce and Enjoy!