

Hot Shakin' Thighs

Yield 4 Portions

Ingredients

- 3 lbs. Chicken Wings, Legs, or Thighs
- 1 ea Garlic, minced
- 1 bn Scallion, sliced
- 4 oz Apple Cider Vinegar
- 3 oz Brown Sugar
- 1 Bottle of Yuengling Traditional Lager
- 1 Bottle of Yuengling Hot Wing Sauce
- Salt and Pepper to taste

Procedure:

- Mix all ingredients together and pour over all of the wings or legs in gallon size plastic bag.
- Seal the bag and shake a leg (or legs) until thoroughly coated.
- Refrigerate overnight.
- The next day (or several hours later), preheat the grill to a medium to hot temperature.
- Remove the chicken from the marinade and place on grill.
- Discard the marinade and use the remainder of the bottle to baste the chicken with while they are cooking.
- When chicken is fully cooked, coat with Yuengling Hot Wing Sauce.
- Serve hot with ranch or blue cheese dressing

For Yuengling ranch:

Use your favorite ranch dressing and mix with a few Tablespoons of Yuengling Hot Wing sauce.

This recipe is provided by All-N-Food LLC. For more recipes using Yuengling BBQ and Wing Sauces please visit our website at www.all-n-food.com