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MOZAMBICAN PIRI-PIRI DIP AND PARTY CHICKEN WINGS

What you need:

Dip/marinade

4 tbsp red chillies, crushed
4 cloves garlic, finely chopped
125ml olive oil
¼ cup lemon juice
2 tsp salt

Makes 1 smallish bowl

Chicken

8 medium chicken wings
1 tbsp salt
1 cup piri-piri dip (as above)

Serves 4 to 8 people, depending on hunger levels

What you do:

Dip

Place all ingredients in a blender and blitz till smooth. Serve with any savoury dish of your choice or chicken wings as below

Chicken

Place wings in a large stainless steel bowl and salt very well
Pour half the piri-piri dip into the bowl and rub into the meat with your hands (protect any cuts on your hands as the chilli will sting them)
Marinate for at least 2 hours, or overnight
Grill chicken wings in the oven, or braai (barbeque) over medium coals
Use the remaining dip to baste the wings as they cook

This recipe comes to you courtesy of The Africa Cookbook by Quivertree

Bon Appétit!