

Drew's Dynamite Wings

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|---------------------------------|
| 2 1/2 | pounds | wings |
| 3 | cloves | garlic - chopped |
| 1/2 | cup | olive oil |
| 3 1/2 | tablespoons | red wine vinegar |
| 4 | tablespoons | Durkee Red Hot Sauce |
| 4 | teaspoons | worcestershire sauce |
| 3 | tablespoons | Canadian whiskey |
| 1/2 | teaspoon | salt |
| 1 | teaspoon | freshly ground black pepper |
| 3 | tablespoons | fresh rosemary leaf - chopped |
| 1 | tablespoon | fresh basil leaf - chopped |

Mix marinade ingredients in a large bowl. Add wings, stir and marinate for 2 hours at room temperature. Drain and reserve marinade.

Start BBQ or preheat broiler. Place wings on grill and bbq until browned and cooked through, about 10 to 15 minutes. Turn after 10 minutes and baste with marinade.

Transfer to platter and serve.