

## *Grilled Diablo Chicken Wings*

1 lb chicken wings

1 tablespoon hot sauce

1 can crushed pineapple

2 oz of peeled fresh ginger peeled and cut into small pieces or grated

3 oz light soy sauce

¼ teaspoon crushed red pepper flakes

½ cup light brown sugar

2 Tablespoons ground cinnamon

1 diced jalapeno pepper with seeds removed.

Combine all ingredients and marinate chicken over night. Grill on a medium heat until brown. (If your grill is to hot they will burn) turn frequently based with marinade so that a crust builds up.

