Grilled Vietnamese-Style Chicken Wings

Ingredients

2 T Garlic (chopped)
1/4 c Shallots (chopped)
1/4 c Ginger (chopped)
3 T Scallion Whites
1/2 c Lemongrass Bottoms (chopped)
3 T Brown Sugar
1/3 c Fish Sauce
3 T Lime Juice
3 T Vegetable Oil
1/2 t Salt
1/4 c Cilantro (chopped)
3 lb Chicken Wings (split at the joint, tips removed)

Instructions

1.Rinse the wings under cold water and pat dry with paper towels. Set aside in a large bowl while you prepare the marinade.
2.Combine the garlic, shallots, ginger, scallions, lemongrass, brown sugar, fish sauce, lime juice and vegetable oil in a food processor and process until smooth.
3.Pour the marinade over the wings and place in a large resealable plastic bag. Refrigerate overnight.
4.Preheat a grill to medium. Remove the wings from the marinade; reserve the marinade to brush the wings while they cook.
5.Place the wings on the grill, season with 1/2 teaspoon salt and cook, turning every few minutes an basting with the marinade for the first 18 or

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so minutes. Continue to grill the wings until cooked through, 8 to 10 more minutes.
6.Place the wings on a serving platter and garnish with cilantro.