

PROMO 1



SPEND OVER \$690.00

FREE

BBQ TOOL SET
3 Piece BBQ Set

INCLUDES:

- S/Steel Spatula
- S/Steel Fork
- S/Steel Tongs

PROMO 2



SPEND OVER \$1890.00

FREE

CHARCOAL BBQ
Charcoal Grill & Smoker

INCLUDES:

- Charcoal BBQ
- Bag of coal
- Buffalo Wing Sauce
- *Lazy Locksmith*
Smoked Wings Recipe

PROMO 3



SPEND OVER \$2190.00

FREE

FULL BBQ KIT (PROMO 1 & 2)

INCLUDES:

- All items in PROMO 1 & 2

**Enjoy Smoking &
Grilling at home,
beach or camping**



“Lazy Locksmiths” Smoked Wings



INGREDIENTS

- 1-Kg Chicken wing nibbles.
- 1x Bottle “Sweet Baby Rays Buffalo Wing Sauce” - supplied

WHAT YOU WILL NEED

- 2x large re-sealable zip lock bags (If you don’t marinate your meat in a zip lock bag, you think too highly of yourself)
- SG BBQ Tools – supplied
- Charcoal – supplied
- Lighter & natural firestarters

DIRECTIONS

1. *Evenly split chicken wings into 2x zip lock bags*
2. *Pour sauce into the bags for even coverage of the wings
(Save approx. 1/4 of the sauce for later)*
3. *Seal & turn the bag repeatedly so the sauce is distributed evenly over all sides of the wings*
4. *Refrigerate for at least 2-hours or until ready to cook (to enhance the flavour)*
5. *20-mins before cooking, spread the charcoal evenly in the BBQ and light. Open the chimney & the lower left air vent to assist getting the temperature up quickly*
7. *Once desired temperature has been reached place the chicken on the grill and close the lid (don’t throw away the sauce in the zip lock bags - see below)*
8. *While cooking turn the wings regularly. Half way through cooking, pour the remainder of the sauce from the bags over the chicken wings*
10. *Once cooked use the sauce you saved earlier (step 2) as a dipping sauce - ENJOY!*