INGREDIENTS lightly adapted from [Sunset's The Great Outdoors Cookbook](http://www.amazon.com/Sunset-The-Great-Outdoors-Cookbook/dp/0376028076/ref%3Dsr_1_wsc1?ie=UTF8&qid=1401812905&sr=8-1-wordsplitter&keywords=greatoutdoorscookbook)

[*printable recipe*](https://sites.google.com/site/yummysupperprintablerecipes/turmeric-chicken-wings)

* 1 stalk fresh lemongrass (available at many Asian grocers); or 3 strips lemon zest chopped
* 8 cloves garlic, peeled
* 1 teaspoon salt
* 1 teaspoon ground turmeric
* freshly ground black pepper
* 1 tablespoon olive oil
* 8 chicken wings

*Make your rub at least a hour before cooking, if not the night before, so that the chicken has time to really soak up the flavors.*

Trim lemongrass and slice into 1/4 inch rounds. Place lemongrass in a food processor along with garlic, salt, turmeric, a few generous grinds of black pepper and olive oil. Blitz until the ingredients are integrated and chopped into a coarse blend. Rub mixture onto the chicken wings. Cover and refrigerate for at least an hour or overnight. (Remember to immediately clean turmeric from your cutting boards and food processor to avoid stains.)

When you're ready to cook, prep a medium heat grill (350-450 degrees). Using paper towels, rub the grates with cooking oil. Grill the chicken covered for 14-16 minutes flipping occasionally until the meat is no longer pink at the bone.

Eat right away!

*serves 2-4 as a main, 8 as an appetizer*