

GAMEDAY CHICKEN WINGS



BY CHEF TIM

These crispy grilled wings are the perfect gameday appetizer. Be prepared to share the recipe - they will excite your guests for sure



YOU'LL NEED:



- 5 LBS BAG OF CHICKEN WINGS
- 1/4 CUP OF CORNSTARCH
- 1/4 CUP OF CHICKEN RUB
- 1 CUP OF BBQ SAUCE
- GRILL (ANY WILL DO)
- TONGS
- CELERY / CARROTS
- BLUE CHEESE DRESSING

CUT AND SEASON

CORNSTARCH + RUB = CRISPINESS

Separate the drums from the flats (and discard the tips). The key to crispy wings on the grill is cornstarch; mix cornstarch and chicken rub, season the wings, place on a wire rack and rest in the fridge (uncovered) for an hour minimum

LIGHT UP THE GRILL

AN INDIRECT ZONE IS KEY

Whether you use a gas grill, charcoal grill or smoker, creating an "indirect" zone is key to good wings. An indirect zone will cook your wings without direct heat below them, preventing your wings from burning. Shoot for a grill temperature of 400F

GRILL YOUR WINGS

ADD SOME WOOD IF YOU CAN

Add a chunk of hardwood to the fire if you can (pecan or apple wood is good with chicken). Place your wings on the indirect zone of your grill, close the grill cover, and grab a beverage. After 15 minutes, flip your wings, and continue to cook for 20 minutes more. Your wings should be cooked and crispy now!

SAUCE & REPEAT

CRISPY VS SAUCY - OR BOTH?

There's two kind of people in the world, those who like crispy wings, and those who like sauced ones. You can have both however! Just sauce half of the wings you took off the grill, and leave the other half naked. The sauced wings go back on the indirect zone for 5 minutes to get them sticky

GARNISH AND EAT!

SERVE, EAT AND IMPRESS

Do wings of this caliber need a dipping sauce? No. But if you're inclined to do so, serve with some blue cheese dressing, carrots and celery on the side.. These are a guaranteed touchdown!

