Grilled Chicken Wing Recipes

Serves 4 | Difficulty: Medium

Prep 15 min | Cook 35 min | Rest 5 min



INGREDIENTS

2 lb (907 g) chicken wing flats and drumettes, thawed

1 tbsp (15 ml) olive oil

1 tsp (2 g) paprika

1 tsp (3 g) garlic powder

3/4 tsp (4.5 g) fine salt

1/2 tsp (1 g) black pepper

MAKE IT YOURS

For smoky wings, add 1/2 tsp smoked paprika. For heat, add 1/8 tsp cayenne.

METHOD

1. Prepare a covered grill with a medium direct zone and an indirect zone at about 375°F (190°C). Pat wings dry and coat with oil and spices.

2. Grill over direct heat 8-10 minutes, turning often to lightly brown.

3. Move wings to indirect heat and close the lid. Cook 15-25 minutes, turning once; move away from any flare-ups.

4. Check the thickest meat of several flats and drumettes away from bone. Every piece must reach at least 165°F (74°C); cook cooler pieces longer.

5. Rest 5 minutes on a clean platter and serve.

KEEP & REHEAT

Refrigerate within 2 hours (1 hour above 90°F / 32°C). Store at 40°F / 4°C or below for 3-4 days. Freeze airtight up to 2 months for best quality. Thaw in the refrigerator. Reheat to 165°F / 74°C; use an oven to restore crispness.