

Grilled Whole Chicken Wings	
Ingredients	Instructions
<ul style="list-style-type: none"> <li>• 4 whole chicken wings</li> <li>• 3/4 tsp baking powder</li> <li>• 1 tsp kosher salt</li> <li>• 1/2 tsp garlic powder</li> <li>• 1/2 tsp onion powder</li> <li>• 1/4 tsp black pepper</li> </ul> <p><b>Note:</b> <i>If you want to use a pre-made chicken wing rub, combine 1 1/2 teaspoons of baking powder with every 2 tablespoons of rub.</i></p>	<p><b>Dry:</b> Lay some paper towels on a sheet pan. Place the wings on the paper towels and pat dry.</p> <p><b>Season:</b> Combine the baking powder, salt, garlic powder, onion powder and pepper. Remove the paper towels. Spread the wings in a single layer and sprinkle on all sides with the seasoning.</p> <p><b>Refrigerate:</b> Place in the refrigerator uncovered for about 8 hours.</p> <p><b>Heat Grill:</b> Heat your grill to 350F degrees with an indirect heat zone.</p> <p><b>Grill:</b> To cook on a gas grill, turn half of your grill burners to medium-high heat. Leave the other half of the burners off. Place the wings skin side down onto the side of the grill that is turned off (the indirect heat). Cook for 15 minutes. Flip and cook for 15 more minutes.</p> <p>If you are cooking on a pellet or charcoal grill, you will cook for 30 minutes, flip and cook for 30 more minutes.</p> <p><b>Final Temp:</b> The wings are ready when the internal temperature measures between 195-205F degrees.</p>