



Spiced Citrus Wings

LIST of INGREDIENTS:

- 3 lb Wings
- 2 tbsp dark chili powder
- 2 tbsp smoked paprika
- 2 tbsp kosher salt
- 2 tbsp course black pepper
- 1 tbsp granulated garlic
- 2 tsp corn oil
- 3 tbsp local honey (for cooking)
- 1 large grapefruit (for cooking)
- 1 large navel orange (for cooking)

the Method:

Make sure your grill is fired up and ready to cook. Leave one end of the grill without coals so the chicken can be moved for indirect heating.

In a large bowl, combine all of the first 7 ingredients and toss to coat. Make sure all of the wings are spiced. Let them set for at least 30 minutes.

Place them on the grill over the direct heat and make sure you turn them continuously. Once you get enough color on them, squeeze grapefruit and orange juice over them, and remove from direct heat. Drizzle with honey and close the lid of your grill. Let them cook for about 10 minutes or until they reach 165 degrees with a digital thermometer.

Serve with your favorite dipping sauce!

