Double Fire Chicken Wings

We're taking your "normal" chicken wings and adding double fire, that's right, double the heat. We are adding some Fire Salt and Rub A Dub to start the smolder, then onto the grill to get them crispy, and finally a finish of fire honey to double the heat. Enjoy the heat, its ready for you. Are you ready for it? Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 4-6 people

Prep time: 10 Minutes

Cook time: 15-25 minutes cooking time

Ingredients

Measure	Ingredient	Prep Notes
2 lbs	Chicken Wings, Fresh	
1/4 Cup	Oil, Canola or Vegetable	
1/4 Cup	Fire Salt Rub, 5280 Culinary	Season to taste
1/4 Cup	Rub A Dub, 5280 Culinary	Season to taste
½ Cup	Fire Honey, 5280 Culinary	
Garnish	Parsley, Italian	Chopped

Prep Directions:

See above for ALL prep instructions

Cooking Directions:

- Pre heat your Weber grill to high or 450 degrees
- In a large Kingsford pan SKU 8463135 add the fresh wings, oil and seasonings
- Mix well to combine (can be mixed and held in the fridge the day before)
- Allow to sit for 20-30 minutes to allow the spices to activate and soak into the wings
- Once your grill is heated to temp, place the wings on the grate and close the lid
- Sear on ALL sides and move to the top rack or cool spot once they are close to done
- COOK TO INTERNAL TEMP OF 165 DEGREES check with instant read thermometer
- Fully cooked wings will have clear juices and little to no red on the bone
- Wings will take about 4-6 minutes per side
- Remove from the grill and place into a NEW Kingsford grill pan
- Adjust seasoning if desired add more fire salt if desired
- Platter wings, drizzle with Fire Honey and garnish with Chopped Parsley

Grills / Grill Gear Used:

Weber, Genesis II E325, Indigo
 Thermometer, Digital, Instant Read
 Kingsford extra tough Grill Pan

Ace SKU - 8017320
Ace SKU - 8531709
Ace SKU - 8463135

Shopping List (Products Used):

□ Fire Salt, 5280 Culinary
 □ Rub A Dub, 5280 Culinary
 □ Fire Honey, 5280 Culinary
 □ Fire Honey, 5280 Culinary

Ace SKU – 8562050
Ace SKU – 8017719