

Baking Powder, Salt and Time Make Super-Crispy Grilled Chicken Wings

Prep: 10 minutes active, plus 8 hours brining • Cook: 40 minutes

Dry-brined chicken wings are grilled hot for shatteringly crisp, well-rendered skin and juicy, tender meat, finished with a balanced, lightly smoky spice crust.

Ingredients

- 3 pounds chicken wings (separated into flats and drumettes)
- 1 3/4 teaspoons kosher salt (Morton Coarse)
- 1 teaspoon baking powder (aluminum-free)
- 1 teaspoon black pepper (freshly ground)
- 1 teaspoon granulated garlic
- 1 teaspoon onion powder
- 1/2 teaspoon smoked paprika
- pinch cayenne pepper (or chili powder, optional)

Instructions

1. Pat the chicken wings completely dry with paper towels.
2. In a large bowl, combine the kosher salt, baking powder, black pepper, granulated garlic, onion powder, smoked paprika, and cayenne (if using). Toss the wings until evenly coated.
3. Arrange the wings skin-side up on a wire rack set over a sheet pan. Refrigerate uncovered for at least 8 hours and up to 24 hours.
4. Set up a grill for indirect cooking with a hot and a cooler zone; target a cooking temperature of 375 to 425°F. Clean and oil the grates.
5. Place the wings over indirect heat, close the lid, and cook for 25 to 30 minutes to render fat and gently cook the meat.
6. Move the wings over direct heat and cook 5 to 10 minutes, turning frequently, until the skin is crisp and evenly browned and the internal temperature reaches 170 to 175°F.
7. Transfer the wings to a platter and serve as-is, or toss lightly with your preferred wing sauce.

Tags: Chicken, Grilling, Wings, Dry Brine, American, High Heat

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