

Garlic Parmesan Chicken Wings

Prep: 20 minutes (includes 15 minutes to let seasoning adhere) • Cook: ~30 minutes

Crispy, smoky grilled wings are tossed in a rich garlic-Parmesan sauce brightened with fresh herbs and a subtle jalapeño kick from Meat Church's Garlic & Jalapeño BLANCO seasoning.

Ingredients

- 3 lbs chicken wings
- to taste Meat Church Garlic & Jalapeño BLANCO seasoning
- 1 cup mayonnaise (Duke's)
- 1 cup Parmesan cheese (freshly grated)
- 2 tbsp butter
- 1 tbsp garlic (fresh, minced)
- 1 tbsp parsley (minced)
- 1 tbsp thyme (minced)
- to taste Parmesan cheese (freshly grated, for topping)

Instructions

1. Preheat smoker to 425°F (218°C).
2. Season chicken wings generously on all sides with Meat Church Garlic & Jalapeño BLANCO and let sit 15 minutes to adhere. Place wings on a wire rack.
3. Smoke/grill wings at 425°F until they reach 185°F internal temperature, about 30 minutes.
4. While wings cook, make the sauce: melt butter in a small skillet. Sauté minced garlic until golden, 3–4 minutes. Add parsley and thyme; cook 1 minute more, then set aside.
5. In a large bowl, combine mayonnaise, grated Parmesan, and the sautéed garlic-herb mixture. Season to taste with Meat Church Garlic & Jalapeño BLANCO and stir to combine.
6. When wings reach 185°F, remove from the smoker and immediately toss in the garlic-Parmesan sauce until thoroughly coated.
7. Top with additional freshly grated Parmesan. Let cool slightly and serve.

Tags: Chicken Wings, Grilling, Smoker, Garlic, Parmesan, Game Day
