

Mexican Chicken Wings

Prep: 4 hours marination + 15 minutes to season • Cook: Not specified (grill to 165°F+, typically cooked to 190–200°F)

Crispy, charred wings marinated in tangy pickled jalapeños, seasoned with fajita spices, and basted in a buttery Cholula glaze for a spicy, smoky bite.

Ingredients

- 2 lbs chicken wings
- 1 can (26 oz) pickled jalapeño peppers
- 1 stick unsalted butter (melted)
- 8 oz Cholula hot sauce
- to taste Meat Church Dia de la Fajita seasoning

Instructions

1. Marinate the chicken: Place the chicken wings and the entire can of pickled jalapeño peppers (including liquid) into a vacuum-seal bag or food-safe container. Marinate for 4 hours, adjusting time to your desired spice level.
2. Preheat the grill: Set up for medium to high heat direct grilling on your preferred cooker.
3. Prep the wings: Remove wings from the marinade and pat dry. Season all sides with Meat Church Dia de la Fajita seasoning and let sit for at least 15 minutes.
4. Grill the wings: Place wings on the grill. Flip and move them frequently to develop an even char while cooking through.
5. Make the baste: Melt the butter and stir in your desired amount of Cholula hot sauce to create a basting mixture.
6. Baste and finish: Baste wings frequently with the butter–hot sauce mixture while grilling. Cook to at least 165°F internal temperature; for extra char and crispiness, continue to 190–200°F.
7. Serve: Remove from the grill and enjoy immediately.

Tags: Chicken, Wings, Grilling, Spicy, Mexican Inspired, Tailgating
