

Grilled Chicken Wings: Crispy Wings with Baking Powder Rub

A two-zone grilling method for smoky skin and juicy meat



PREP
20 min

COOK
35 min

TOTAL
1 hr 15 min

SERVES
5 people

CALORIES
385 kcal

Ingredients

- 1 kg chicken wings, about 2.2 lbs
- 1 tsp baking powder
- 1 tsp kosher salt
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp cayenne pepper
- 1/2 tsp black pepper
- 3 tbsp clarified butter, halal
- 3/4 cup hot sauce, such as Frank's red hot
- 1 tsp apple cider vinegar

Instructions

1. Prepare the wings: Pat the chicken wings dry with paper towels. You must remove any excess moisture to ensure the skin achieves maximum crispness on the grill.
2. Apply the rub: Combine the baking powder, salt, paprika, garlic powder, onion powder, cayenne, and black pepper in a small bowl. Coat each wing generously and press the rub into the skin. Let the wings rest for 10–15 minutes so the flavours penetrate the meat.
3. Heat the grill: Preheat your grill to a medium setting of about 350 °F (177 °C). If using gas, leave one side off to create an indirect heat zone. This allows you to finish the wings without burning the exterior.

4. Sear the skin: Place the wings on direct heat for 3–4 minutes per side. Keep the grill lid open to reduce flare-ups that cause uneven charring. Look for a golden-brown crust and blistered skin.
5. Cook through indirectly: Move the wings to the indirect zone and close the lid. Turn them every 3–4 minutes for the remaining 10–12 minutes. This prevents flare-ups and ensures the meat cooks evenly through to the bone.
6. Verify internal temperature: Use an instant-read thermometer to check the internal temperature. Remove the wings from the grill once they reach 165 °F (74 °C). This guarantees the meat is safe to eat while remaining juicy.
7. Rest the meat: Transfer the wings to a heat-safe platter. Let them rest for 5 minutes. This allows the juices to redistribute so the meat stays moist after saucing.
8. Glaze and serve: Melt the clarified butter and stir in the hot sauce and apple cider vinegar until smooth. Toss the rested wings in the glaze until evenly coated. Serve immediately with celery sticks.

Notes

What to serve with it Pair these wings with a crisp green salad and a light vinaigrette to balance the rich sauce. For a full meal, serve them alongside steamed broccoli ribbons and garlic-lemon roasted potatoes. You may also present them on a charred wooden platter for a protein-heavy snack during parties.

Storing and reheating Keep cooked wings in a shallow, covered container at room temperature for no more than 4 hours. For long-term storage, freeze them in a single layer on parchment paper before transferring to a bag for 3 months. Thaw in the fridge to maintain the meat quality before reheating.