(Not a Deep Fried) Memphis Grills Chicken Wing

Categorized under

- Poultry [1]

Ingredients list

- 1lb. Chicken wings …. No, 2lb … No, 3lb …. Yes, they are that good! (We like Smart Chicken brand, they are packed with trimmed wings and dummies, ready for seasoning.)
- Generous sprinkling of McCormick's Grill Mates – Fiery 5 Pepper
- Garlic powder
- Light grind of course salt
- Medium grind of black pepper

Directions

1. Season both sides of the chicken.
2. Place in ziploc bag overnight... if you have time, or just throw 'em on the grill!
3. Set Memphis Wood Fire Grill temperature to 375 degrees F (toggle button to actual, you should see 375 degrees F in about 10 minutes).
4. Place chicken on hot grill (main cooking surface, upper racks). Convection cooking will produce the same results throughout the cooking chamber.
5. Cook for 45-55 minutes until crisp, flipping once. (Always cook with the hood closed! The Memphis Wood Fire Grill operates indirectly with convection fans.)
6. Eat as is or dip in your favorite sauce and enjoy!

(Not a Deep Fried) Memphis Grills Chicken Wing

Prep Time:
Cook Time:
Total Time:

Yield:
Serving size:
Calories per serving:
Fat per serving:
Ingredients:

Directions:

s
Additional Photos:

Enjoy? Be nice, share with others.

Source URL: http://memphisgrills.com/recipes/poultry/not-deep-fried-memphis-grills-chicken-wing

Links:
[1] http://memphisgrills.com/recipes/poultry